Pillsbury Classic 44
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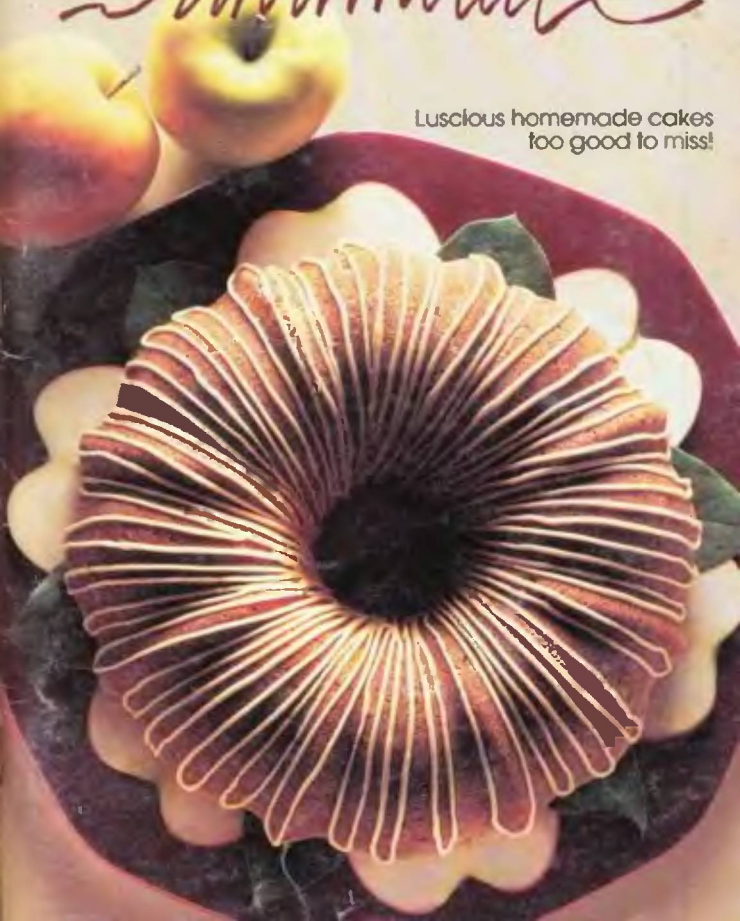
Pillsbury

$1.98

CAKES Unlimited

Luscious homemade cakes
too good to miss!



Cakes know no limits in our newest Classics cookbook. These creative homemade cakes are guaranteed to delightfully expand your cake baking realm into a world of new possibilities.

Rich flavor, moist texture and eye-catching appeal set these cakes apart from the rest. This is an extraordinary collection that includes recipes suited for everyday desserts, morning coffees or the most special occasions. And, each recipe has been thoroughly tested in Pillsbury's kitchens to assure successful results.

Launch into the fall baking season with the best-looking, best-tasting cakes around. Enjoy Cakes Unlimited!

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DEDICATION

The number forty-four takes on added meaning for us in our Pillsbury Classics series. It is not only the number of this volume, it also represents the years our Publisher, Wm. Edgley has worked for the Pillsbury Company. As he begins his retirement in the Sun Belt, Bill Edgley can be proud to have created the Classics series and made it into a successful, growing monthly publication. Congratulations Bill and our best wishes, always.

CONTENTS

CAKE DECORATING AND GARNISHING

SPECIAL TOUCHES

Cake decorations may be as elaborate or as simple as you wish. However, they should be chosen just as you would a frosting or topping—to best compliment and enhance the particular type of cake being decorated. You are striving for a "finished" look, an attractive, creative appearance that is appropriate, not overdone.

For a decorative touch without having to fuss, vary your frosting technique by decorating only the sides or top of the cake or by sculpting designs in the icing. Using a spatula or the back of a spoon, gently smooth in swirls or spirals, create peaks, or trace crisscross, zigzag or other patterns. Other attractive designs are easily applied with a knife blade or fork tines.

Offer contrast by tinting part of the frosting or drizzling melted chocolate around the top edge for a border effect. Commercial tubes of frosting or pastry bags make decorating very easy. Just squeeze out flowers, borders, rosettes, script or other designs over top and/or sides. Powdered sugar sifted through a paper doily onto chocolate frosting makes a beautiful lace pattern.

SIMPLE GARNISHES

Here are some very simple garnish suggestions which require little or no preparation: chopped or halved nuts; cocktail peanuts; miniature marshmallows, plain or colored; animal crackers and other decorative cookies; colored nonpareils and sugars; fresh or artificial flowers; candied fruit; well-drained canned fruits; fresh fruits like berries or sliced kiwi; mint leaves; chocolate or butterscotch chips; raisins; peppermint sticks; licorice pieces or strings; jelly beans and gum drops.

Some of these items, like nuts and small candies, work well for making special designs and writing out names. Other garnishes, like peppermint sticks and licorice strings, can be creatively arranged around the sides of the cake in bands or triangle designs. Chopped nuts and crushed candies, like peppermint or toffee, make tasty as well as decorative borders around the top edge of the cake. Flowers can be used to encircle the cake plate or grouped in the center, nosegay fashion. Sprinkle colored sugars across the top of the cake in a rainbow or other colorful pattern.

ELABORATE GARNISHES

If the occasion, your tastes and your timetable run to more elaborate garnishes, here are some suggestions which require a bit more effort:

Citrus strands—Using a vegetable peeler, peel long strands of rind from oranges and lemons. Arrange like party streamers or maypole ribbons atop frosting.

Grated chocolate—Chill grater and chocolate squares. Then rub squares back and forth over grater, working quickly so that warmth from your hands does not melt the chocolate.

Chocolate curls—With a vegetable peeler, shave thin strips from the narrow side of a milk chocolate candy bar or wider strips from the bottom. It is important to work quickly and to have the bar at room temperature and your hands and the peeler cool enough to keep the chocolate from melting. The strips will curl as you cut. Pick up curls with a toothpick inserted gently inside the spiral, then arrange on cake.

Chocolate leaves—Wash and thoroughly dry fresh leaves of varying types and sizes. Melt 2 oz. semi-sweet chocolate. Paint back of leaves with chocolate until about ⅛ inch thick and almost covering the edges. Refrigerate until firm. Carefully peel green leaves away from chocolate.

Marzipan decorations—(For marzipan recipes see Buttercream Layered Fudge Cake and Marzipan Cream Cake.) Tint marzipan as desired with food coloring. Between layers of waxed paper, roll out marzipan with rolling pin. Cut into desired shapes using a sharp knife or small canapé cutters. For marzipan roses, use a 1-inch diameter ball of marzipan. Divide into 8 pieces. Dust fingers with powdered sugar. Flatten 1 tiny piece into a thin 1 inch heart-shaped petal. Roll petal up for the center of the rose. With remaining pieces make more petals; wrap the narrow ends of the petals around the base, pressing and moving each one slightly above the previous petal. Trim base to form flat bottom. Place on powdered sugar-dusted waxed paper to dry. For marzipan fruits, shape ½-inch diameter balls of tinted marzipan into small fruit shapes—apples, bananas, pears, oranges, lemons, strawberries, etc. Place on waxed paper to dry. To add a blush of color, mix small amounts of water and food coloring with a small paint brush; brush small amounts of color on fruit where appropriate. Fruits may also be rolled in colored sugar. Whole cloves can be used as stems. Arrange on frosted cake or store in single layer in covered container.

Frosted Fruits (grapes, dates, whole berries, etc.)—Beat egg white until frothy. Dip fruit in mixture and then in granulated sugar. Place on rack to dry. If desired, dip in sugar again just before thoroughly dry for added sparkle.

Gumdrop leaves and flowers—Between sheets of waxed paper, roll out large gumdrops. Cut rolled candy into desired shapes using a sharp knife or small canapé cutters. For gumdrop roses, use 4 large gumdrops for each flower. Roll out gumdrops between sheets of waxed paper into ⅛-inch thick ovals. Cut ovals in half crosswise; roll one half tightly to form center of rose. Place other halves around center, overlapping slightly. Press together at base. Trim base to form flat bottom. Cut leaves from green gumdrops to surround base of flower.

Tinted coconut—In bowl or covered jar, dilute a few drops of desired food coloring with 1 teaspoon water. Add 1 cup coconut and toss with fork or shake covered jar until coconut is evenly tinted.

Cherry flowers—Cut well-drained maraschino or candied cherries into 4 to 6 sections, cutting from top down almost to bottom. Spread sections open gently for flower effect. Surround with leaf designs cut from green cherries, if desired.

Crystallized flowers—(violets, roses or other brightly colored small flowers)—Beat egg white until frothy. Dip flower into mixture or brush with small paint brush to coat. Sprinkle lightly with granulated sugar; gently shake off excess sugar. Place on wire rack to dry.

Lemon peel roses—With sharp paring knife, cut around lemon in a spiral making a long continuous strip about ½-inch wide. To form rose, coil peel tightly in spiral fashion. Secure bottom with toothpick. Mint leaves may be added for greenery.

STEPS TO SUCCESSFUL CAKE BAKING

Ingredients—Delicious endings depend on exacting beginnings. Before you begin baking a cake, read the entire recipe thoroughly. Then, assemble all ingredients. A cake's composition is a precise formula, substitutions or eliminating one ingredient and adding another is a risky road to successful results. Experimentation and improvisation are usually better left to less delicate types of recipes.

Batter Preparation—Accurate measuring is absolutely essential to producing a cake that looks as good as it tastes. Using sugar as an example, too much can produce a low-volume cake with a compact texture. Skimping on sugar, on the other hand, may cause a coarse, tough texture.

Have butter or margarine at room temperature for easy creaming with eggs, milk and other ingredients. If the recipe requires that eggs be separated, do so when they are cold. Then let yolks and whites come to room temperature before blending.

For best results, combine ingredients in the order listed. When dry ingredients are added alternately with liquids, always begin and end with the dry. Contribute to fine texture by carefully following instructions for beating times and speeds. When dry ingredients are added to beaten egg whites, they should be added gradually and gently to retain air in the mixture.

Pan Preparation—There is a direct correlation between pan size and style and the amount and type of batter. Just as substituting ingredients can cause problems, so can substituting pan types and sizes. For even browning and a tender texture, choose bright, shiny metal pans or those with a non-stick finish. Pan preparation varies. Follow the pan preparation listed in the directions. Some cakes require pans greased on bottom only; others require overall greasing and flouring. Always use solid shortening to grease the pans.

Baking Tips—Almost without exception, cake recipes call for preheating the oven. You will note that we include that important step at the very beginning of our preparation instructions. Since proper temperature is crucial to even baking, you should use an oven thermometer to periodically check your oven's accuracy, particularly if foods seem to be overdone or underdone despite precise timing.

For most cakes, the oven rack should be centrally placed. If two racks are required, arrange them so they divide the oven into thirds. Pans should not touch each other or the oven sides and they should not be placed with one directly over the other. Proper placement invites optimum heat circulation for a cake that is evenly baked and browned.

Use the doneness test specified in the recipe. That is the most accurate method for that particular cake.

Cooling—Some cakes require complete cooling before removal from the pan. Fruitcakes, angel, sponge and chiffon are good examples. Other types are removed from the oven to a wire rack, cooled slightly before they are removed from the pan. Premature removal can result in a cracked or broken cake, so follow recipe instructions carefully. It is helpful to gently loosen cake around the edges of the pan before removing onto the serving platter.

Splitting Cake into Layers—Some cakes require that layers be split in half horizontally to form two layers. Insure attractive, even layers by first measuring the height of each layer with a ruler. Insert toothpicks around each layer at the center point. Then, cut across the tops of the toothpicks with a long, sharp serrated knife. To cut cakes like pound, angel food, sponge and other tube types into layers, use the same technique of measuring, then mark cut points with toothpicks.

Frosting the Layer Cake—To frost a layer cake, place the first layer top-side-down on the serving plate. Spread about ⅓ to ½ cup frosting over the top, spreading to within ¼-inch from edge. Place the second layer top-side-up over first layer. Frost sides thinly to seal in crumbs. Add more frosting gradually, building up a slight rim around the top edge. Then, frost the top of the cake up to the raised edge with remaining frosting.

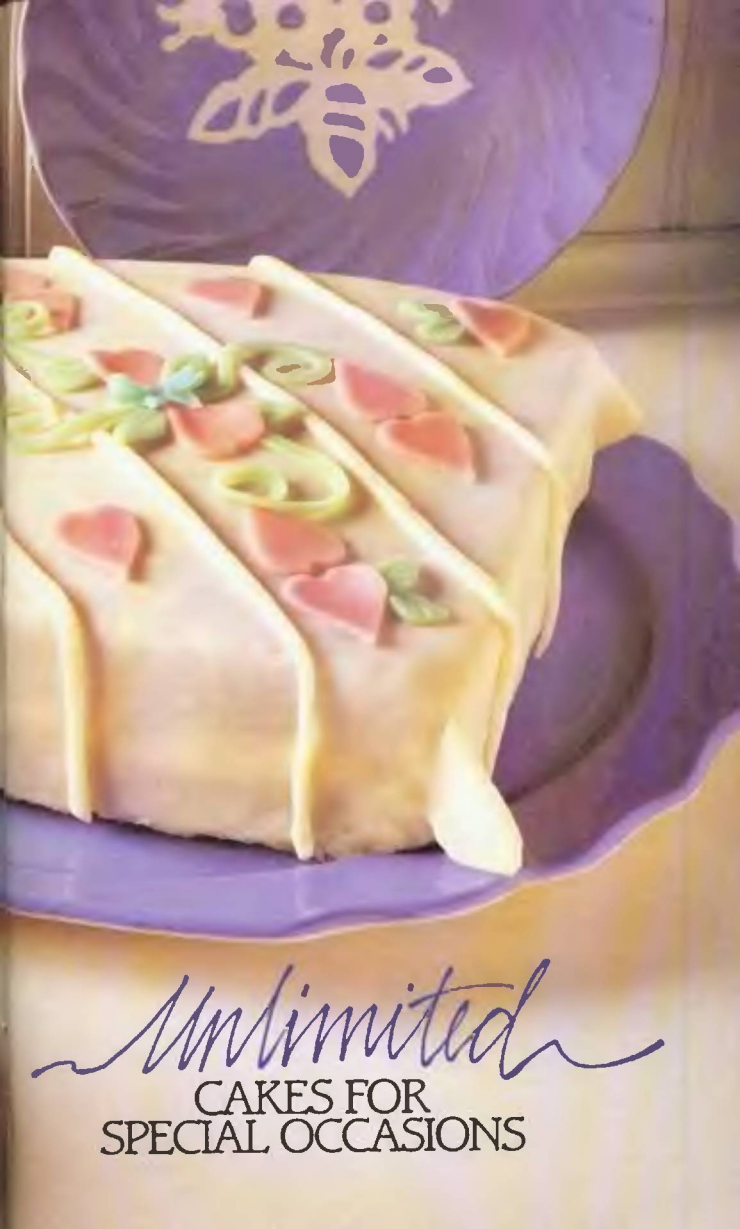
Storing—All cakes should be completely cool before storing. Cakes with whipped cream, custard or other cream type fillings or frostings must be refrigerated to avoid dangerous bacterial growth. These cakes are best if eaten within 1 to 3 hours after frosting.

Frosted or unfrosted cakes left in the baking pan are easily stored by covering with the pan's own lid or with a tight covering of foil or plastic wrap. Frosted layer and tube cakes retain moistness and attractive appearance when stored under a cake cover or similar device that keeps out drying air without touching the frosting.

Since fluffy frostings tend to be absorbed into the cake after a day or so, cakes with these toppings should be served as soon as possible after being frosted. Leftovers can be placed under a cake cover or inverted bowl with an air space created by slipping a knife handle under the edge. This allows the air circulation necessary to retain the frosting texture.

Cake batter does not adapt well to freezing nor do cakes with cream or fruit filling, or with whipped cream or fluffy-type frosting. Unfrosted cakes, properly wrapped for freezer storage, generally store very well up to six months. Frosted cakes should be placed in the freezer uncovered until the frosting becomes firm before wrapping. Store up to three months. To prepare cakes for freezer storage, wrap tightly in freezer wrap, foil or plastic wrap, seal with tape and label with contents and date of storage.

Marzipan Cream Cake



Unlimited

CAKES FOR SPECIAL OCCASIONS

CAKES FOR SPECIAL OCCASIONS

Layered and luscious. Glazed and gorgeous. Fruit-filled and fancy. You'll find them here—captivating cakes for celebrating life's special moments. Each recipe is carefully formulated for success and beautifully garnished to guarantee a grand entrance.

Marzipan Cream Cake

CAKE

- 1¼ cups Pillsbury's Best® All Purpose or Unbleached Flour
- ¾ cup sugar
- 2 teaspoons baking powder
- ½ teaspoon salt
- ⅔ cup milk
- ¼ cup shortening
- 1 teaspoon vanilla
- 1 egg

CREAM FILLING

- ¼ cup sugar
- 1 tablespoon cornstarch
- 1 teaspoon unflavored gelatin
- Dash salt
- 1¼ cups milk
- 2 egg yolks
- 1 teaspoon vanilla
- ¼ teaspoon almond extract
- ½ cup whipping cream, whipped

MARZIPAN

- 7-oz. pkg. almond paste
- 3 tablespoons light corn syrup
- ¼ teaspoon almond extract
- 1 to 1½ cups powdered sugar
- ½ cup apricot preserves

Heat oven to 350°F. Grease and flour 8 or 9-inch square pan. Lightly spoon flour into measuring cup; level off. In large bowl, combine all cake ingredients at low speed until moistened; beat 2 minutes at medium speed. Spread batter in prepared pan. Bake at 350°F. for 35 to 40 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pan. Cool completely.

In medium-size heavy saucepan, combine sugar, cornstarch and gelatin. Stir in milk. Cook over medium heat until mixture boils and slightly thickens, stirring constantly. In small bowl, beat 2 egg yolks; gradually blend ¼ of hot milk mixture into yolks. Return egg yolk mixture to saucepan; cook 2 to 3 minutes, stirring constantly. Remove from heat; stir in vanilla and almond extract. Cover with plastic wrap; refrigerate until cool. Fold in whipped cream. Cover; refrigerate until firm enough to spread.

In medium bowl, break almond paste into pieces. Add corn syrup, almond extract and ½ cup powdered sugar; mix until mixture forms a soft dough. Stir in enough additional powdered sugar to form a stiff dough. Knead in more powdered sugar until marzipan is firm but not sticky; set aside ⅓ cup. On pastry cloth sprinkled with powdered sugar, roll out remaining marzipan into 12-inch square. Cover with plastic wrap or waxed paper until cake is assembled.

To assemble cake, slice cooled cake horizontally into 2 layers. Place 1 layer on serving plate; spread cream filling over cake layer. Top with remaining cake layer. Brush top and sides of cake with apricot preserves. Place marzipan square over top and sides of cake, encasing cake. Make pleats with marzipan at corners; trim bottom edge. Decorate cake with marzipan decorations using remaining ⅓ cup marzipan. (See page 2 for decorating ideas.) Refrigerate at least 1 hour before serving. Store in refrigerator.
12 servings.

HIGH ALTITUDE—Above 3500 Feet: For cake, use 1 tablespoon less sugar and decrease baking powder to 1½ teaspoons; increase milk to ¾ cup. Bake at 375°F. for 35 to 40 minutes.

NUTRITION INFORMATION PER SERVING

SERVING SIZE:		PERCENT U.S. RDA PER SERVING*	
1/12 OF RECIPE			
CALORIES	420	PROTEIN	8%
PROTEIN	7g	VITAMIN A	6%
CARBOHYDRATE	65g	VITAMIN C	-
FAT	15g	THIAMIN	8%
SODIUM	220mg	RIBOFLAVIN	10%
POTASSIUM	170mg	NIACIN	6%
		CALCIUM	10%
		IRON	6%

*Contains less than 2% of the U.S. RDA of this nutrient.

Easy to make and elegant to serve.

Chocolate Raspberry Cream Torte

CAKE

- 1 pkg. Pillsbury Plus Dark Chocolate Cake Mix
- 1¼ cups water
- ⅓ cup oil
- 3 eggs

FILLING AND FROSTING

- 1 pint (2 cups) whipping cream
- ¼ cup sugar
- ½ teaspoon vanilla
- 1 cup raspberry preserves

Heat oven to 350°F. Grease and flour two 8 or 9-inch round cake pans. In large bowl, combine all cake ingredients at low speed until moistened; beat 2 minutes at **highest** speed. Pour batter into prepared pans. Bake at 350°F. for 30 to 40 minutes or until cake springs back when touched lightly in center. Cool 15 minutes; remove from pans. Cool completely.

In large bowl, beat whipping cream until soft peaks form. Gradually add sugar and vanilla, beating until stiff peaks form. To assemble cake, split each layer in half horizontally to form 4 layers. Place 1 cake layer on serving plate, cut side up; spread with about ⅓ cup whipped cream. Carefully spread ¼ cup raspberry preserves over whipped cream; top with second cake layer. Repeat, ending with fourth cake layer. Spread sides and top of cake with remaining whipped cream. Spoon remaining ¼ cup preserves along top edges of cake allowing some to run down sides of cake. Refrigerate until serving time. 12 servings.

HIGH ALTITUDE—Above 3500 Feet: Add 4 tablespoons flour to dry cake mix. Increase water to 1½ cups. Bake at 375°F. for 30 to 40 minutes.

NUTRITION INFORMATION PER SERVING

SERVING SIZE		PERCENT U.S. RDA PER SERVING	
PROTEIN	6%		
CARBOHYDRATE	30g	VITAMIN A	8%
FAT	30g	VITAMIN C	-
SODIUM	340mg	THIAMINE	8%
POTASSIUM	225mg	RIBOFLAVIN	6%
		NIACIN	6%
		CALCIUM	2%
		IRON	10%

*Contains less than 2% of the U.S. RDA of these nutrients.

A celebrated classic Hungarian creation without the long hours of preparation.

Easy Dobos Torte

CAKE

- 4 eggs
- ⅓ cup water
- 1 pkg. Pillsbury Plus Butter Recipe Cake Mix

FROSTING

- 2 cans Pillsbury Ready To Spread Chocolate Fudge Frosting Supreme
- 12 caramels
- 2 teaspoons water

Heat oven to 350°F. Grease and flour three 8 or 9-inch round cake pans. In large bowl, beat eggs at **highest** speed for 5 minutes or until thick and lemon colored; stir in ⅓ cup water. Gradually stir in cake mix at low speed until moistened; beat 2 minutes at **highest** speed. Pour ⅓ of batter into each prepared pan. Bake at 350°F. for 18 to 25 minutes or until cake springs back when touched lightly in center. Cool 10 minutes; remove from pans. Cool completely.

To assemble torte, slice each cake layer horizontally into 2 layers. Stack layers using 1 can of fudge frosting to frost between cake layers. Using second can of fudge frosting, frost sides of cake and pipe decorative border of frosting around top and bottom edges of cake. In small saucepan over low heat, melt caramels with 2 teaspoons water. Cool to spreading consistency. Spread melted caramel over top of cake. To serve, cut with knife dipped in hot water. 12 servings.

HIGH ALTITUDE—Above 3500 Feet: Add 3 tablespoons flour to dry cake mix. Bake at 375°F. for 15 to 20 minutes.

NUTRITION INFORMATION PER SERVING

SERVING SIZE		PERCENT U.S. RDA PER SERVING	
PROTEIN	6%		
CALORIES	360	VITAMIN A	6%
PROTEIN	5g	VITAMIN C	-
CARBOHYDRATE	49g	THIAMINE	8%
FAT	20g	RIBOFLAVIN	8%
SODIUM	420mg	NIACIN	6%
POTASSIUM	190mg	CALCIUM	6%
		IRON	8%

*Contains less than 2% of the U.S. RDA of these nutrients.

Dessert buffets are a wonderful way to entertain. This many layered sponge-like cake is sure to be a real conversation piece.

Chocolate Mocha Baumkuchen

CAKE

- 1 cup Pillsbury's Best® All Purpose or Unbleached Flour
- ½ cup cornstarch
- ½ teaspoon salt
- 1 tablespoon instant coffee
- 2 tablespoons water
- 10 eggs, separated
- ¾ cup sugar
- ¾ cup margarine or butter
- ¾ cup sugar
- 1 teaspoon vanilla
- 1 oz. (1 square) semi-sweet chocolate, melted, cooled

CHOCOLATE GLAZE

- 1 tablespoon shortening
- 4 oz. (4 squares) semi-sweet chocolate
- 1 tablespoon light corn syrup

COFFEE GLAZE

- ½ cup powdered sugar
- 2 teaspoons margarine or butter, softened
- ½ teaspoon instant coffee
- 4 teaspoons hot water

Grease bottom only of 9 inch springform pan. Lightly spoon flour into measuring cup; level off. In medium bowl, combine flour, cornstarch and salt; set aside. In large bowl, dissolve 1 tablespoon instant coffee in 2 tablespoons water. Add egg whites; beat until soft peaks form. Gradually add ¾ cup sugar, beating until stiff peaks form. In another large bowl, beat ¾ cup margarine until light and fluffy. Gradually add ¾ cup sugar. Add egg yolks, 2 at a time, beating well after each addition. Add vanilla; beat 1 minute at **highest** speed. Stir in dry ingredients; blend well. Gradually fold in egg white mixture. Divide batter in half. Gently stir 1 oz. melted chocolate into half of batter; blend well.

Spread ½ cup chocolate batter evenly in bottom of prepared pan. Place pan on oven rack 5 inches from broiler unit. Broil 1 to 2 minutes or until golden brown. (Rotate pan a half turn for even browning, if necessary.) DO NOT OVERBROWN. Spread ½ cup of coffee batter over first layer. Broil as directed above. Repeat alternating layers of chocolate and coffee batter, making 14 to 15 layers. (First layers need to broil longer than final layers.) Cool 10 minutes. Loosen edges with spatula; remove sides of pan. Cool completely.

In small saucepan, melt shortening and 4 oz. chocolate over low heat. Remove from heat; stir in corn syrup until smooth. While still warm, spread over top of cooled cake.

In small bowl, combine powdered sugar and 2 teaspoons margarine. Dissolve ½ teaspoon instant coffee in 4 teaspoons hot water. Add enough coffee to sugar mixture to make glaze thin enough to drizzle. Drizzle over cake in spiral pattern starting from center. Using a knife, draw lines outwards from center of cake to make a feather pattern. Store in refrigerator. 12 servings.

HIGH ALTITUDE—Above 3500 Feet: No change.

NUTRITION INFORMATION PER SERVING

SERVING SIZE		PERCENT U.S. RDA PER SERVING	
1/12 OF RECIPE			
CALORIES	900	PROTEIN	15%
PROTEIN	7g	VITAMIN A	20%
CARBOHYDRATE	63g	VITAMIN C	*
FAT	70g	THIAMINE	4%
SODIUM	200mg	RIBOFLAVIN	10%
POTASSIUM	115mg	NIACIN	2%
		CALCIUM	2%
		IRON	6%

*Contains less than 2% of the U.S. RDA of this nutrient.

Simple but special! Bake these little angel food macaroons in fancy paper baking cups.

Coconut Macaroon Cakes

- ¾ cup Pillsbury's Best® All Purpose or Unbleached Flour
- 1½ cups sugar
- ½ teaspoon baking powder
- ¼ teaspoon salt
- 6 egg whites
- ½ teaspoon cream of tartar
- 1 teaspoon almond extract
- 1 cup coconut

Heat oven to 350°F. Line 18 muffin cups with paper baking cups. Lightly spoon flour into measuring cup; level off. In medium bowl, combine flour, 1 cup sugar, baking powder and salt; set aside. In large bowl, beat egg whites, cream of tartar and almond extract until foamy; gradually add remaining ½ cup sugar, beating until stiff peaks form. Gradually fold flour mixture into egg whites. Gently fold in coconut. Fill prepared muffin cups ⅔ full. Bake at 350°F. for 25 to 35 minutes or until light golden brown and top crust is dry. Cool completely. 18 cupcakes.

HIGH ALTITUDE—Above 3500 Feet: Increase flour to ¾ cup plus 2 tablespoons. Beat egg whites, cream of tartar and almond extract until foamy; gradually add ½ cup sugar beating until soft peaks form. Bake at 375°F. for 20 to 25 minutes.

NUTRITION INFORMATION PER SERVING

SERVING SIZE: 1 CUPCAKE		PERCENT U.S. RDA PER SERVING
CALORIES	110	PROTEIN 2%
PROTEIN	2g	VITAMIN A -
CARBOHYDRATE	21g	VITAMIN C -
FAT	2g	THIAMINE 2%
SODIUM	25mg	RIBOFLAVIN 2%
POTASSIUM	80mg	NIACIN -
		CALCIUM -
		IRON -

*Contains less than 2% of the U.S. RDA of these nutrients.

An impressive dessert creation of layered chocolate fudge cake, walnut marzipan and rich coffee buttercream frosting.

Buttercream Layered Fudge Cake

CAKE*

- 3 eggs, separated
- ¼ teaspoon cream of tartar
- Dash salt
- ¼ cup butter or margarine, softened
- 1½ cups sugar
- 1 teaspoon instant coffee
- 2 tablespoons hot water
- 3 oz. (3 squares) unsweetened chocolate, melted, cooled
- 1 teaspoon vanilla
- ½ cup Pillsbury's Best® All Purpose or Unbleached Flour
- 1 cup coarsely chopped walnuts

BUTTERCREAM FROSTING

- ⅔ cup sugar
- ¼ cup cornstarch
- 1 tablespoon instant coffee
- 1¼ cups milk
- 1 cup butter or margarine, softened

WALNUT MARZIPAN

- 2 cups ground walnuts
- ⅔ cup vanilla wafer crumbs
- ½ cup powdered sugar
- 1 tablespoon cocoa
- 3 tablespoons light corn syrup
- 2 tablespoons coffee-flavored liqueur**

Heat oven to 350°F. Line 13x9-inch pan with foil; grease bottom only of foil-lined pan. In small bowl, beat egg whites, cream of tartar and salt until stiff peaks form; set aside. In large bowl, beat ¾ cup butter until fluffy. Gradually add 1½ cups sugar; blend well. Add egg yolks, 1 at a time, beating well after each addition. Dissolve 1 teaspoon instant coffee in hot water. Add coffee, melted chocolate and vanilla to butter mixture; blend well. Lightly spoon flour into measuring cup; level off. Add flour;

blend until smooth. Stir in walnuts. Fold in beaten egg whites. Spread batter in prepared pan. Bake at 350°F. for 30 to 35 minutes or until cake is set. DO NOT OVERBAKE. Cool completely in pan.

Prepare milk mixture for Buttercream Frosting. While milk mixture and cake cool completely, prepare Walnut Marzipan and marzipan decorations. See page 2 for decorating ideas. To assemble cake, remove cake from pan; remove foil. Trim edges of cake; cut lengthwise into 3 equal parts. Place 1 cake layer on serving plate; spread with thin layer of frosting. Place 1 rectangle of marzipan over frosting; spread with another thin layer of frosting. Repeat, ending with third cake layer. Frost sides and top of cake with remaining frosting, reserving some for piped decorations. Garnish as desired with marzipan decorations and piped frosting. Store in refrigerator.
16 servings

BUTTERCREAM FROSTING: In small saucepan, combine ½ cup sugar, cornstarch and 1 tablespoon instant coffee. Add ½ cup of the milk; blend well. Gradually add remaining ¾ cup milk. Cook over medium heat until mixture boils and thickens, stirring constantly. Remove from heat. Cover with plastic wrap; refrigerate milk mixture until completely cool. In large bowl, beat 1 cup butter until light and fluffy. Gradually add cooled milk mixture; beat well.

WALNUT MARZIPAN: Combine all marzipan ingredients in food processor; process until smooth paste forms.*** Set aside ½ cup of mixture for marzipan decorations. On waxed paper, flatten marzipan with rolling pin into 12x5-inch rectangle; cut in half lengthwise. Cover with waxed paper; refrigerate.

TIPS: *One 25 ¼-oz. pkg. Pillsbury Deluxe Fudge Walnut Brownie Mix can be substituted for cake recipe. Prepare as directed on package; bake in foil-lined pan, greasing bottom only.

**To substitute for coffee-flavored liqueur, dissolve ½ teaspoon instant coffee in 2 tablespoons hot water.

***Marzipan can be prepared using blender and electric mixer. Grind walnuts and vanilla wafers separately in blender. In large bowl, combine all ingredients; blend with mixer until soft paste forms.

HIGH ALTITUDE—Above 3500 Feet: Increase flour in cake to ½ cup plus 2 tablespoons. Bake at 350°F. for 25 to 30 minutes.

NUTRITION INFORMATION PER SERVING

[illegible] SIZE		PERCENT U.S. RDA PER SERVING	
[illegible] OF RECIPE			
CALORIES	510	PROTEIN	8%
PROTEIN	4g	VITAMIN A	20%
CARBOHYDRATE	47g	VITAMIN C	
FAT	36g	THIAMINE	6%
[illegible]	200mg	RIBOFLAVIN	6%
POTASSIUM	124mg	NIACIN	2%
		CALCIUM	6%
		IRON	6%

*Contains less than 2% of the U.S. RDA of this nutrient.

Orange Meringue Torte

MERINGUE

- 2 egg whites (reserve yolks for cake)
- ¼ teaspoon cream of tartar
- ½ cup sugar

CAKE

- 1 pkg. Pillsbury Plus Yellow Cake Mix
- 1 orange
- Milk
- ¼ cup margarine or butter, softened
- 1 tablespoon grated orange peel
- 2 eggs

FILLING

- 8-oz. pkg. cream cheese, softened
- ½ cup sugar
- 1 cup whipping cream
- 11-oz. can mandarin orange segments, drained

Heat oven to 350°F. Grease and flour bottoms of 2 inverted 9-inch round cake pans. In small bowl, beat egg whites and cream of tartar until foamy. Gradually add ½ cup sugar beating until stiff peaks form (do not underbeat). Spoon half of mixture onto bottom of each prepared pan, spreading evenly to within 1 inch of edge. Bake at 350°F. for 15 to 20 minutes or until light golden brown. Turn off oven; leave meringues in oven with door closed for 45 to 60 minutes or until meringue is crisp. Carefully remove meringues from pans with metal spatula; cool on wire racks.

Heat oven to 350°F. Grease and flour three 9-inch round cake pans. In large bowl, combine cake mix, the juice of 1 orange plus enough milk to measure 1 cup, margarine, orange peel, 2 eggs and 2 reserved egg yolks at low speed until moistened; beat 2 minutes at highest speed. Pour batter into prepared pans. Bake at 350°F. for 20 to 25 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pans. Cool completely.

In small bowl, beat cream cheese and sugar until smooth. Add whipping cream; beat at highest speed until thickened. To assemble cake, place 1 cake layer on serving plate; spread with about ½ cup filling. Top with meringue layer; spread with another ½ cup filling. Repeat layering with remaining cake, filling and meringue, ending with filling. Arrange mandarin orange segments on top. Refrigerate at least 2 hours. Cut with serrated knife to serve. Store in refrigerator. 16 servings.

HIGH ALTITUDE—Above 3500 Feet: No change for meringue. Add 3 tablespoons flour to dry cake mix. Bake at 375°F. for 20 to 25 minutes.

NUTRITION INFORMATION PER SERVING

SERVING SIZE: 1/16 OF RECIPE		PERCENT U.S. RDA PER SERVING	
CALORIES	350	PROTEIN	6%
PROTEIN	5g	VITAMIN A	15%
CARBOHYDRATE	41g	VITAMIN C	30%
FAT	19g	THIAMINE	6%
SODIUM	327mg	RIBOFLAVIN	20%
POTASSIUM	109mg	NIACIN	4%
		CALCIUM	6%
		IRON	4%

A Bake Off® Contest classic!

Mardi Gras Party Cake

CAKE

- 6-oz. pkg. (1 cup) butterscotch chips
- ¼ cup water
- 2¼ cups Pillsbury's Best® All Purpose or Unbleached Flour
- 1½ cups sugar
- 1 teaspoon soda
- 1 teaspoon salt
- ½ teaspoon baking powder
- 1 cup buttermilk*
- ½ cup shortening
- 3 eggs

FILLING

- ½ cup sugar
- 1 tablespoon cornstarch
- ½ cup half-and-half or evaporated milk
- ⅓ cup water
- 1 egg, slightly beaten
- 2 tablespoons margarine or butter
- 1 cup coconut
- 1 cup chopped nuts

SEAFOAM CREAM

- 1 cup whipping cream
- ¼ cup firmly packed brown sugar
- ½ teaspoon vanilla

Heat oven to 350°F. Generously grease and flour two 9 inch round cake pans. In small saucepan, melt ⅓ cup of the butterscotch chips in ¼ cup water; cool. Lightly spoon flour into measuring cup; level off. In large bowl, combine flour, remaining cake ingredients and cooled butterscotch mixture at low speed until moistened; beat 3 minutes at medium speed. Pour batter into prepared pans. Bake at 350°F. for 20 to 30 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pans. Cool completely.

In medium saucepan, combine ½ cup sugar with cornstarch; stir in half-and-half, ⅓ cup water, egg and remaining ⅓ cup butterscotch chips. Cook over medium heat until mixture thickens, stirring constantly. Remove from heat. Stir in margarine, coconut and nuts; cool.

To prepare Seafoam Cream, in small bowl beat whipping cream until soft peaks form. Gradually add brown sugar and vanilla, beating until stiff peaks form. To assemble cake, place cake layer on serving plate. Spread with half of butterscotch filling. Top with second layer; spread remaining filling on top to within ½ inch of edge. Frost sides and top edge of cake with Seafoam Cream. Refrigerate at least 1 hour before serving. Store in refrigerator.
16 servings.

TIPS: *To substitute for buttermilk, use 1 tablespoon vinegar or lemon juice plus milk to make 1 cup.

Cake can be baked in 13x9 inch pan; grease pan bottom only. Bake at 350°F. for 30 to 35 minutes. Spread cooled cake with filling; serve topped with Seafoam Cream.

HIGH ALTITUDE—Above 3500 Feet: Bake at 350°F. for 30 to 35 minutes. Cool 7 minutes; remove from pans. Cool completely.

NUTRITION INFORMATION PER SERVING

SERVING SIZE: 1/16 OF RECIPE		PERCENT U.S. RDA PER SERVING	
CALORIES	490	PROTEIN	8%
PROTEIN	6g	VITAMIN A	8%
CARBOHYDRATE	58g	VITAMIN C	*
FAT	26g	THIAMINE	10%
SODIUM	370mg	RIBOFLAVIN	10%
POTASSIUM	180mg	IRON	6%
		CALCIUM	6%
		SODIUM	15%

*Contains less than 2% of the U.S. RDA of this nutrient.

A festive white cake with maraschino cherries and chocolate chips in the filling and an unbelievably creamy frosting made with ricotta cheese.

Cannoli Torte

CAKE

- 3 egg whites
- 1 pkg. Pillsbury Plus White Cake Mix
- 1⅓ cups water
- ⅓ cup oil
- 2 teaspoons almond extract

FROSTING

- 1 cup whipping cream
- 15-oz. container ricotta cheese
- 2 teaspoons vanilla
- 1 can Pillsbury Ready To Spread Vanilla Frosting Supreme
- ½ cup miniature semi-sweet chocolate chips
- ½ cup chopped maraschino cherries
- 1 tablespoon chopped walnuts
- 5 to 6 maraschino cherries, halved

Heat oven to 350°F. Grease and flour two 8 or 9-inch round cake pans. In small bowl, beat egg whites until soft peaks form, about 1 minute; set aside. In large bowl, combine remaining cake ingredients at low speed until moistened; beat 2 minutes at medium speed. Fold in egg whites. Pour batter into prepared pans. Bake at 350°F. for 20 to 30 minutes or until cake springs back when touched lightly in center. Cool 15 minutes; remove from pans. Cool completely.

In small bowl, beat whipping cream until soft peaks form; set aside. In large bowl, combine ricotta cheese and vanilla; beat at medium speed until smooth. Add canned frosting and whipped cream; mix until smooth. Divide in half. To half of frosting, stir in chocolate chips and ½ cup chopped cherries; blend well.

To assemble cake, split each layer in half horizontally to form 4 layers. Spread ½ of the cherry chip filling between each cake layer. Frost top and sides with remaining half of frosting. To garnish, sprinkle walnuts on top; place halved cherries around top edge of cake. Refrigerate at least 1 hour or until serving time. Store in refrigerator. 16 servings.

HIGH ALTITUDE—Above 3500 Feet: Add 3 tablespoons flour to dry cake mix. Increase water to 1⅓ cups. Bake at 375°F. for 20 to 30 minutes.

NUTRITION INFORMATION PER SERVING

SERVING SIZE		PERCENT U.S. RDA PER SERVING	
CALORIES	660	PROTEIN	20
PROTEIN	9g	VITAMIN A	6%
CARBOHYDRATE	70g	VITAMIN C	2
FAT	39g	THIAMINE	6%
SODIUM	300mg	RIBOFLAVIN	4%
POTASSIUM	450mg	NIACIN	6%
		CALCIUM	10%
		IRON	6%

*Contains less than 2 % of the U.S. RDA of this nutrient

Enjoy the intrigue of foreign cuisine! Serve this moist, delicately orange-flavored cake and caramel flan combination.

Orange Flan Cake

FLAN

- 1 cup sugar
- ½ cup water
- 1½ cups milk
- 1 teaspoon vanilla
- 1 teaspoon grated orange peel
- 8 egg yolks
- 14-oz. can sweetened condensed milk (not evaporated)

CAKE

- 1 pkg. Pillsbury Plus Butter Recipe Cake Mix
- ½ cup dairy sour cream
- ½ cup water
- ⅓ cup butter, softened
- 1 teaspoon grated orange peel
- 3 eggs

Orange Fun Cake

In small heavy saucepan, combine sugar and water; bring to a boil. Reduce heat to medium; cook until sugar turns golden brown in color and caramelizes, about 20 to 25 minutes. DO NOT STIR SUGAR SYRUP DURING COOKING OR OVERCOOK.* Quickly pour caramelized sugar into 2 ungreased 9-inch round cake pans; immediately swirl pans to cover bottoms with caramelized sugar. Set aside.

Heat oven to 350°F. In small bowl, combine milk, vanilla, 1 teaspoon orange peel, egg yolks and condensed milk at low speed until well blended. Pour milk mixture over caramelized sugar in each pan. In large bowl, combine all cake ingredients at low speed until moistened; beat 2 minutes at medium speed. Spoon batter evenly over milk mixture. Fill shallow pan half full with water; place on lower oven rack. Place cake pans on middle oven rack.

Bake at 350°F. for 35 to 45 minutes or until cake springs back when touched lightly in center. Cool 30 minutes; invert onto serving plates. Serve warm or cool, cut into wedges. Store in refrigerator. 16 servings.

TIP: *To save time, prepare milk mixture and cake batter while sugar caramelizes.

HIGH ALTITUDE:—Above 3500 Feet: Add 3 tablespoons flour to dry cake mix. Bake at 375°F. for 35 to 45 minutes.

NUTRITION INFORMATION PER SERVING

SERVING SIZE		PERCENT U.S. RDA PER SERVING	
AMOUNT PER SERVING			
CALORIES	390	PROTEIN	15%
PROTEIN	7g	VITAMIN A	15%
CARBOHYDRATE	58g	VITAMIN C	*
FAT	15g	THIAMIN	8%
SODIUM	260mg	RIBOFLAVIN	10%
POTASSIUM	100mg	NIACIN	4%
		CALCIUM	15%
		IRON	5%

*Contains less than 2% of the U.S. RDA of this nutrient

Note the tip for a chocolate version of this rum raisin dessert.

Rum Raisin Oatmeal Torte

CAKE

- 1 pkg. Pillsbury Plus Oats 'n Brown Sugar Cake Mix*
- 1 cup water
- 3-oz. pkg. cream cheese, softened
- 3 eggs

FILLING

- 3-oz. pkg. cream cheese, softened
- 1 can Pillsbury Ready To Spread Coconut Pecan or Coconut Almond Frosting Supreme
- ½ cup raisins
- ¼ cup rum
- 1 cup whipping cream, whipped

Heat oven to 350°F. Grease and flour 15x10-inch jelly roll pan.** In large bowl, combine all cake ingredients at low speed until moistened; beat 2 minutes at **highest** speed. Pour batter into prepared pan. Bake at 350°F. for 25 to 35 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pan. Cool completely.

In small bowl, beat 3 oz. cream cheese until smooth. Stir in 1 cup frosting; add raisins and rum. To assemble cake, cut cake crosswise into 3 pieces. Place 1 layer on serving plate; spread with half of filling. Repeat, ending with third cake layer. Spread remaining ½ cup frosting on top. Frost sides of cake with whipped cream. Refrigerate at least 2 hours before serving. Store in refrigerator. 16 servings.

TIPS: *For chocolate version, use Pillsbury Plus German Chocolate Cake Mix; increase water in cake to 1¼ cups.

**Two 8 or 9 inch round cake pans can be used. Bake at 350°F. for 30 to 40 minutes. Cool 15 minutes; remove from pans. Cool completely. Split each layer in half horizontally to form 4 layers; gently spread filling between layers.

HIGH ALTITUDE—Above 3500 Feet: No change.

NUTRITION INFORMATION PER SERVING

SERVING SIZE: 1/16 OF RECIPE		PERCENT U.S. RDA PER SERVING	
CALORIES	360	PROTEIN	6%
PROTEIN	6g	VITAMIN A	30%
CARBOHYDRATE	61g	VITAMIN C	*
FAT	10g	THIAMIN	6%
SODIUM	300mg	RIBOFLAVIN	6%
POTASSIUM	190mg	NIACIN	2%
		CALCIUM	4%
		IRON	6%

*Contains less than 2% of the U.S. RDA of this nutrient.

A bright and colorful citrus layer cake ... the perfect party-sized cake for a shower or ladies luncheon.

Rainbow Ribbon Cake

CAKE

- 3½ cups Pillsbury's Best® All Purpose or Unbleached Flour
- 2¼ cups sugar
- 5 teaspoons baking powder
- 1 teaspoon salt
- 1½ cups milk
- ⅔ cup shortening
- 2 teaspoons vanilla
- 4 eggs
- 2 teaspoons grated lemon peel
- 2 teaspoons grated lime peel
- 2 teaspoons grated orange peel
- Yellow, green and red food coloring

FILLING AND FROSTING

- 3¾-oz. pkg. instant lemon pudding and pie filling mix
- 2 cups milk
- ¼ cup powdered sugar
- 8-oz. container frozen whipped topping, thawed

Heat oven to 350°F. Grease and flour three 9-inch round or square cake pans.* Lightly spoon flour into measuring cup; level off. In large bowl, combine flour, sugar, baking powder and salt. Add 1½ cups milk, shortening, vanilla and eggs. Blend at low speed until moistened; beat 3 minutes at **highest** speed. Divide batter evenly into 3 bowls. Add lemon peel and 2 to 3 drops yellow food coloring to batter in 1 bowl; blend well. Pour batter into 1 prepared pan. Add lime peel and 2 to 3 drops green food coloring to batter in second bowl; blend well. Pour batter into second prepared pan. Add orange peel and 2 to 3 drops yellow and red food coloring to batter in third bowl; blend well. Pour batter into third prepared pan. Bake at 350°F. for 20 to 30 minutes or until cake springs back when touched lightly in center. Cool 10 minutes; remove from pans. Cool completely.

In small bowl, combine pudding mix and 2 cups milk. Beat slowly with rotary beater or at low speed until well blended, about 2 minutes; let stand 5 minutes. Reserve half of pudding for filling. To remaining half, add powdered sugar and whipped topping; blend well.

To assemble cake, slice each layer horizontally into 2 layers. Place 1 lemon cake layer on serving plate; spread with thin layer of lemon filling. Top with lime cake layer; spread with lemon filling. Top with orange cake layer; spread with lemon filling. Repeat with remaining cake layers and filling. Frost top and sides with whipped topping mixture. Garnish with lemon and orange peel roses or gumdrop flowers. (See page 2 for decorating ideas.) Refrigerate until serving time. 16 servings.

TIP: *Layers can be baked 1 at at time if 3 pans are not available.

HIGH ALTITUDE—Above 3500 Feet: Decrease sugar to 2 cups. Bake at 375°F. for 20 to 30 minutes.

NUTRITION INFORMATION PER SERVING

SERVING SIZE:		PERCENT U.S. RDA PER SERVING:	
1/16 OF RECIPE			
CALORIES	420	PROTEIN	10%
PROTEIN	9g	VITAMIN A	6%
CARBOHYDRATE	64g	VITAMIN C	2%
FAT	16g	THIAMIN	15%
SODIUM	360mg	RIBOFLAVIN	15%
POTASSIUM	130mg	NIACIN	8%
		CALCIUM	10%
		IRON	6%

Norwegian Hazelnut Cake

CAKE

- 2 (2½-oz.) pkg. hazelnuts (filberts)
- 6 tablespoons butter or margarine
- 3 eggs
- 1½ cups sugar
- 1 teaspoon vanilla
- 2 cups Pillsbury's Best® All Purpose or Unbleached Flour
- 2¼ teaspoons baking powder

GLAZE

- ½ cup half-and-half
- Dash salt
- 6-oz. pkg. (1 cup) semi-sweet chocolate chips
- ½ teaspoon vanilla

Heat oven to 350°F. Lightly grease bottom only of 10-inch springform pan. Reserve 8 whole hazelnuts for garnish. Using blender or food processor, grind hazelnuts (makes about 1⅓ cups); reserve 1 tablespoon ground nuts for garnish.

Melt butter; cool. In large bowl, beat eggs, sugar and 1 teaspoon vanilla until thick and lemon colored, about 2 to 3 minutes. Lightly spoon flour into measuring cup; level off. Add flour, baking powder and ground nuts; mix well. Continue beating, adding cooled, melted butter gradually until well blended. (Mixture will be thick.) Spread batter in prepared pan.

Bake at 350°F. for 35 to 45 minutes or until toothpick inserted in center comes out clean. Cool 15 minutes; remove sides of pan. Run long knife under cake to loosen from pan bottom. Invert onto serving plate. Allow to cool about 30 minutes, covered with light cloth towel.

To prepare glaze, bring half-and-half and salt just to a boil; remove from heat. Stir in chocolate chips and ½ teaspoon vanilla until melted and smooth. Spread glaze over top of cake, allowing some to drizzle down sides. Sprinkle reserved ground nuts around top edge of cake. Halve reserved whole hazelnuts; arrange around top edge of cake over ground nuts. 16 servings.

HIGH ALTITUDE—Above 3500 Feet: Increase flour to 2 cups plus 2 tablespoons. Bake at 375°F. for 30 to 40 minutes.

NUTRITION INFORMATION PER SERVING

SERVING SIZE		PERCENT U.S. RDA PER SERVING
AMOUNT PER SERVING		
CALORIES	310	PROTEIN 6%
PROTEIN	5g	VITAMIN A 6%
CARBOHYDRATE	39g	VITAMIN C *
FAT	15g	THIAMINE 10%
SODIUM	180mg	RIBOFLAVIN 6%
POTASSIUM	137mg	NIACIN 4%
		CALCIUM 4%
		IRON 6%

*Contains less than 2% of the U.S. RDA of this nutrient

A deliciously different, do-ahead layered chocolate torte laced with orange liqueur. Layers will soften and become cake-like.

Chocolate-Orange Layered Torte

TORTE

- 1 pkg. Pillsbury Plus Dark Chocolate Cake Mix
- ⅓ cup margarine or butter, softened
- 1 egg, slightly beaten

FROSTING

- 1½ cups whipping cream
- 1 can Pillsbury Ready To Spread Chocolate Fudge Frosting Supreme
- 2 tablespoons orange-flavored liqueur
- Candied orange slices

Heat oven to 350°F. In large bowl, combine torte ingredients with pastry blender or fork. Shape dough into a ball; cut into 6 equal parts. Place 1 part on bottom of **inverted** 9-inch round cake pan. Cover dough with waxed paper to prevent sticking. Using rolling pin, roll dough **to edge** of pan. Bake at 350°F. for 8 to 10 minutes or until edges are dry and center slightly puffed. Let cool 1 minute. Using metal spatula, carefully remove layer from pan. Cool on wire rack. Repeat with remaining dough making 6 layers. (Edges can be trimmed with scissors, if necessary.)

In small bowl, beat whipping cream until stiff peaks form; reserve 1 cup whipped cream for garnish. To remaining whipped cream, fold in fudge frosting and liqueur. To assemble torte, place 1 layer on serving plate; spread with about ⅓ cup frosting. Top with second layer. Repeat with remaining frosting and layers ending with frosting. Refrigerate at least 6 hours or overnight. Before serving, garnish top edges with reserved whipped cream and candied orange slices. Store in refrigerator. 12 servings.

HIGH ALTITUDE—Above 3500 Feet: No change.

NUTRITION INFORMATION PER SERVING

SERVING SIZE		PERCENT U.S. RDA PER SERVING
AMOUNT PER SERVING		
CALORIES	340	PROTEIN 6%
PROTEIN	5g	VITAMIN A 15%
CARBOHYDRATE	44g	VITAMIN C *
FAT	20g	THIAMINE 6%
SODIUM	210mg	RIBOFLAVIN 6%
POTASSIUM	180mg	NIACIN 4%
		CALCIUM 8%
		IRON 6%

*Contains less than 2% of the U.S. RDA of this nutrient

A rich chocolate fantasy — especially for chocolate lovers!

Chocolate Almond Heaven Cake

CAKE

- 1¼ cups butter
- 10 oz. (10 squares) semi-sweet chocolate or 1⅔ cups semi-sweet chocolate chips
- 8 eggs, separated
- 2 cups sugar
- 1 cup Pillsbury's Best® All Purpose or Unbleached Flour
- ¾ cup ground almonds

FROSTING

- 4 oz. (4 squares) semi-sweet chocolate or ⅔ cup semi-sweet chocolate chips
- ½ cup butter
- ⅓ cup chopped almonds
- Sliced almonds

Heat oven to 350°F. Grease and flour 10-inch tube pan. In medium-size heavy saucepan over low heat, melt 1¼ cups butter and 10 oz. chocolate. Stir to combine; set aside.

In large bowl, beat egg whites until soft peaks form; set aside. In another large bowl, beat egg yolks at highest speed, gradually adding sugar until thick and lemon colored, about 5 minutes. Stir chocolate mixture into yolks, stirring carefully to combine. Lightly spoon flour into measuring cup; level off. Gently stir flour and ¾ cup ground almonds into chocolate mixture. (Mixture will be very thick and heavy.) Fold ⅓ of beaten egg whites into chocolate mixture. Gradually fold in remaining egg whites until well blended and no large lumps remain. Pour batter into prepared pan.

Bake at 350°F. for 60 to 70 minutes or until toothpick inserted in center comes out clean and edges are brown. Cool upright in pan 15 minutes; invert onto wire rack. Cool completely.

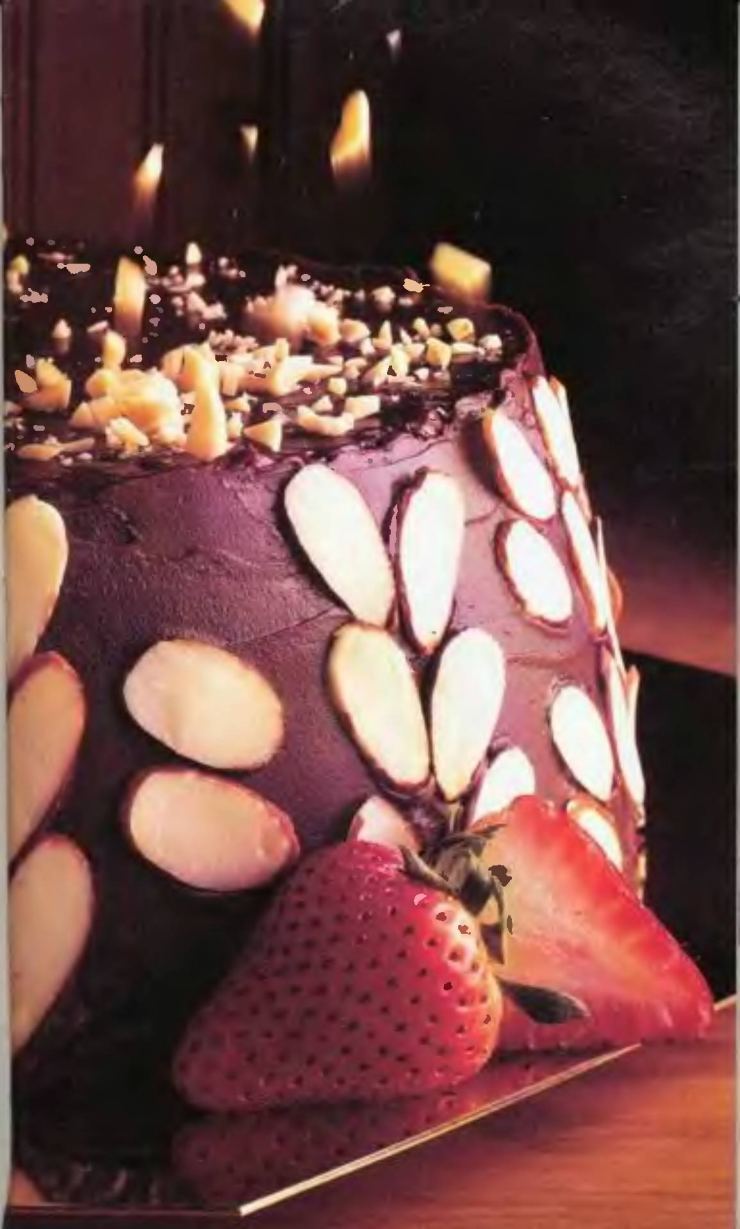
In small heavy saucepan over low heat, melt 4 oz. chocolate and ½ cup butter; stir to combine. Cool 30 minutes. Place cake on serving plate, flat side up; spread frosting over top and sides of cake. Sprinkle chopped almonds over top of cake; garnish sides with sliced almonds. 20 servings.

HIGH ALTITUDE—Above 3500 Feet: Decrease sugar to 1¾ cups. Bake at 375°F. for 50 to 60 minutes.

NUTRITION INFORMATION PER SERVING

SERVING SIZE		PERCENT U.S. RDA PER SERVING	
1/20 OF RECIPE			
CALORIES	420	PROTEIN	8%
PROTEIN	7g	VITAMIN A	14%
CARBOHYDRATE	37g	VITAMIN C	*
FAT	29g	THIAMINE	4%
SODIUM	220mg	RIBOFLAVIN	6%
POTASSIUM	140mg	NIACIN	2%
		CALCIUM	2%
		IRON	6%

*Contains less than 2% of the U.S. RDA of this nutrient.



Classic flavors combine once again in this intriguing cake that's sure to impress family and friends. It's really not as difficult to make as it looks.

Chocolate-Cherry Gateau

CAKE

- 4 eggs
- ½ cup water
- 1 pkg. Pillsbury Plus Dark Chocolate Cake Mix

BUTTER FILLING

- 1 cup butter or margarine
- 3 cups powdered sugar
- 1 teaspoon vanilla
- 2 eggs

TOPPING

- 1 cup whipping cream, whipped
- 1 cup cherry fruit pie filling

Heat oven to 350°F. Grease bottom only of 15x10-inch jelly roll pan; line with waxed paper and grease again. Grease and flour 8-inch round cake pan. In large bowl, beat 4 eggs at highest speed for 5 minutes or until thick and lemon colored; stir in ½ cup water. Gradually stir in cake mix at low speed until moistened; beat 2 minutes at highest speed. Spread ⅔ of batter evenly in prepared jelly roll pan; spread remaining ⅓ of batter evenly in prepared 8-inch round cake pan.

Bake at 350°F. for 12 to 18 minutes for jelly roll pan and 18 to 25 minutes for 8-inch round cake pan or until cake springs back when touched lightly in center. Cool 10 minutes; remove from pans. Carefully remove waxed paper. Cool completely covered with cloth towel. In small bowl, beat butter until fluffy. Gradually add powdered sugar; blend well. Add vanilla and 2 eggs; beat until light and fluffy.

To assemble cake, slice round layer horizontally into 2 layers. Trim dry edges of rectangular cake; slice lengthwise into 4 even strips. Place 1 round layer cut-side-up on serving plate; spread with butter filling. Spread 1 side of 1 cake strip with about ⅓ cup butter filling. To make spiral cake layer, start in center of frosted round cake layer; coil frosted strip frosted-side-in in a spiral. (Cake may crack slightly at first; support with hand.) Reserve ½ cup butter filling. Spread each remaining strip with about ⅓ cup butter filling; continue coiling strips in spiral, using as much cake as possible, until the frosted round cake layer is completely covered with a spiral layer. Spread reserved ½ cup butter filling on cut side of second round cake layer; place cake layer frosted-side-down over spiral cake layer. Spread whipped cream over sides of cake. Pipe 1½-inch wide decorative border of whipped cream around top edge of cake. Spoon cherry filling onto top center of cake. Refrigerate at least 1 hour before serving. Store in refrigerator. 16 servings.

HIGH ALTITUDE—Above 3500 Feet: Bake at 375°F. for 12 to 18 minutes for jelly roll pan and 8-inch round cake pan.

NUTRITION INFORMATION PER SERVING

SERVING SIZE		PERCENT U.S. RDA PER SERVING	
1/16 OF RECIPE			
CALORIES	540	PROTEIN	6%
PROTEIN	6g	VITAMIN A	20%
CARBOHYDRATE	70g	VITAMIN C	*
FAT	27g	THIAMINE	6%
SODIUM	410mg	RIBOFLAVIN	8%
POTASSIUM	105mg	NIACIN	2%
		CALCIUM	20%
		IRON	8%

*Contains less than 2% of the U.S. RDA of this nutrient.

A dainty old fashioned three-layered scratch cake delicately flavored with pineapple-orange juice.

Princess Party Cake

CAKE

- 3 cups Pillsbury's Best® All Purpose or Unbleached Flour
- 1½ cups sugar
- 4 teaspoons baking powder
- 1 teaspoon salt
- 1 cup milk
- ¾ cup shortening
- 5 eggs, reserving 3 egg whites for frosting
- ½ cup frozen pineapple-orange juice concentrate, thawed
- 1 teaspoon vanilla

FROSTING

- 1 cup sugar
- ¼ teaspoon cream of tartar
- ¼ teaspoon salt
- ⅓ cup light corn syrup
- ¼ cup frozen pineapple-orange juice concentrate, thawed

FILLING

- ¼ cup coconut
- ¼ cup chopped pecans
- ½ cup crushed pineapple, well drained

Heat oven to 350°F. Generously grease and flour three 8 or 9-inch round cake pans. Lightly spoon flour into measuring cup; level off. In large bowl, combine flour, 1½ cups sugar, baking powder, 1 teaspoon salt, milk and shortening at low speed for 1½ minutes. Add 2 eggs and 3 egg yolks, 1 at a time, beating well after each addition. Blend in ½ cup juice concentrate and vanilla; beat 1½ minutes at low speed. Pour into prepared pans. Bake at 350°F. for 20 to 25 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pans. Cool completely.

In top of double boiler, combine reserved egg whites and all frosting ingredients. Place over rapidly boiling water (water should not touch bottom of pan). Cook frosting, beating constantly at highest speed, about 7 minutes or until stiff peaks form. Remove from heat; continue beating until of spreading consistency. To prepare filling, combine ½ of frosting with coconut, pecans and pineapple; mix well.

To assemble cake, place 1 cake layer on serving plate; spread with half of filling. Place second layer over filling; spread with remaining filling. Top with remaining cake layer; frost sides and top of cake with remaining frosting.
16 servings.

HIGH ALTITUDE—Above 3500 Feet: Add 3 tablespoons flour to cake ingredients.

NUTRITION INFORMATION PER SERVING

SERVING SIZE		PERCENT OF U.S. RDA PER SERVING	
CALORIES	360	PROTEIN	8%
PROTEIN	7g	VITAMIN A	4%
CARBOHYDRATE	64g	VITAMIN C	6%
FAT	10g	THIAMIN	10%
SODIUM	260mg	RIBOFLAVIN	10%
POTASSIUM	145mg	NIACIN	6%
		CALCIUM	4%
		IRON	4%

For show-off occasions that merit something special, this creation has the finished appearance and flavor of a rich European delicacy.

Raspberry Continental

CAKE

- 1 cup sugar
- ½ cup butter or margarine
- ½ teaspoon salt
- ½ cup milk
- 1 teaspoon vanilla
- 1 egg
- 1¼ cups Pillsbury's Best® All Purpose or Unbleached Flour
- ¼ cup toasted almonds, chopped

RASPBERRY FILLING

- ¼ cup sugar
- 2 tablespoons cornstarch
- 10-oz. pkg. frozen raspberries or strawberries, thawed

BUTTER FILLING

- ½ cup butter or margarine
- 1½ cups powdered sugar
- 1 egg

TOPPING

- ¾ cup whipping cream
- 3 tablespoons sugar
- Toasted, chopped almonds

Heat oven to 350°F. Grease 8-inch square pan. In large bowl, beat 1 cup sugar and ½ cup butter until light and fluffy. Add salt, milk, vanilla and 1 egg; blend well. Lightly spoon flour into measuring cup; level off. Stir flour and almonds into butter mixture. Spread batter in prepared pan. Bake at 350°F. for 30 to 35 minutes or until toothpick inserted in center comes out clean. Cool 5 minutes; remove from pan. Cool completely.

In medium saucepan, combine ¼ cup sugar and cornstarch; add raspberries. Cook over medium heat until mixture boils and thickens, stirring constantly. Cool completely. In medium bowl, beat ½ cup butter; gradually add powdered sugar. Add 1 egg; beat until light and fluffy. Set aside.

In small bowl, beat whipping cream until soft peaks form. Gradually add 3 tablespoons sugar, beating until stiff peaks form. To assemble cake, slice cooled cake horizontally into 2 layers. Place bottom layer cut-side-up on serving plate; spread with butter filling. Spread raspberry filling over butter filling. Top with remaining cake layer; frost top with whipped cream. Sprinkle with almonds. Refrigerate until serving time. 9 servings.

HIGH ALTITUDE.—Above 3500 Feet: No change.

NUTRITION INFORMATION PER SERVING

SERVING SIZE		PERCENT U.S. RDA PER SERVING
(1/9 OF RECIPE)		
CALORIES	410	PROTEIN 6%
PROTEIN	6g	VITAMIN A 25%
CARBOHYDRATE	59g	VITAMIN C 0%
FAT	18g	THIAMINE 10%
SODIUM	305mg	RIBOFLAVIN 10%
POTASSIUM	180mg	NIACIN 0%
		CALCIUM 4%
		IRON 4%

For those moments when you want something extra special, try this rich delicately flavored walnut layer cake elegantly decorated with raspberry preserves and a luscious cream cheese frosting.

Raspberry Walnut Torte

CAKE

- 1¾ cups Pillsbury's Best® All Purpose or Unbleached Flour
- 2 teaspoons baking powder
- ½ teaspoon salt
- 1 cup ground walnuts
- 1½ cups whipping cream
- 1½ cups sugar
- 3 teaspoons vanilla
- 3 eggs

FROSTING

- 1½ cups whipping cream
- 8-oz. pkg. cream cheese, softened
- 1 cup sugar
- ⅛ teaspoon salt
- 1 teaspoon vanilla
- 12-oz. jar raspberry preserves

Heat oven to 350°F. Grease and flour two 9-inch round cake pans. Lightly spoon flour into measuring cup; level off. In medium bowl, combine flour, baking powder, ½ teaspoon salt and ground walnuts. In small bowl, beat 1½ cups whipping cream until stiff peaks form. In large bowl, combine 1½ cups sugar, 3 teaspoons vanilla and eggs; beat 5 minutes at highest speed. Fold dry ingredients and whipped cream alternately into sugar mixture, beginning and ending with flour mixture. Pour batter into prepared pans. Bake at 350°F. for 25 to 30 minutes or until toothpick inserted in center comes out clean. Cool 15 minutes; remove from pans. Cool completely.

To prepare frosting, in another small bowl beat 1½ cups whipping cream until stiff peaks form. In large bowl, combine cream cheese, 1 cup sugar, ⅛ teaspoon salt and 1 teaspoon vanilla; blend well. Fold in whipped cream.

To assemble cake, split each layer in half horizontally to form 4 layers. Place 1 layer on serving plate; spread with ½ cup frosting. Top with second cake layer; spread with ½ cup raspberry preserves. Top with third cake layer; spread with ½ cup frosting. Top with remaining cake layer. Frost sides of cake with frosting, reserving about 1 cup for decorating. Spread remaining preserves on top of cake. Using a pastry bag and star tip, pipe reserved frosting in lattice design over top of cake; pipe border around top and bottom edge of cake. Store in refrigerator. 16 servings.

HIGH ALTITUDE—Above 3500 Feet: Decrease sugar to 1⅓ cups. Decrease baking powder to 1¾ teaspoons. Bake at 375°F. for 25 to 30 minutes.

NUTRITION INFORMATION PER SERVING

SERVING SIZE		PERCENT U.S. RDA PER SERVING	
CALORIES	640	PROTEIN	9%
PROTEIN	8g	VITAMIN A	20%
CARBOHYDRATE	74g	VITAMIN C	—
FAT	35g	THIAMINE	8%
SODIUM	190mg	RIBOFLAVIN	16%
POTASSIUM	120mg	NIACIN	4%
		CALCIUM	6%
		IRON	10%

*Contains less than 2% of the U.S. RDA for this nutrient.

Brown sugared-pecan layers make this praline flavored cake an irresistibly sweet temptation. A real favorite with our tasters.

Praline Crunch Cake

CRUNCH LAYER
- 1½ cups graham cracker crumbs
- ¾ cup firmly packed brown sugar
- ¾ cup margarine or butter, melted
- ½ cup chopped pecans

CAKE
- 1 pkg. Pillsbury Plus Yellow Cake Mix
- ¾ cup water
- ⅓ cup oil
- ¼ cup praline-flavored liqueur
- 3 eggs

FROSTING
- 1 can Pillsbury Ready To Spread Vanilla Frosting Supreme
- 8-oz. container frozen whipped topping, thawed
- 1 tablespoon praline-flavored liqueur
- 12 pecan halves

Heat oven to 350°F. Grease and flour three 9-inch round cake pans. In small bowl, combine all crunch layer ingredients until crumbly. Press ⅓ of crunch mixture into bottom of each prepared pan. In large bowl, blend all cake ingredients at low speed until moistened; beat 2 minutes at highest speed. Pour batter evenly over crunch layer. Bake at 350°F. for 25 to 35 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pans. Cool completely.

In large bowl, combine all frosting ingredients except pecan halves; blend until smooth and creamy. To assemble cake, place 1 layer crunch-side-up on serving plate; spread with frosting. Top with second layer, crunch-side-up; spread with frosting. Top with remaining layer, crunch-side-up. Frost top and sides with remaining frosting. Arrange pecan halves around top edge of cake. Store in refrigerator.
16 servings.

HIGH ALTITUDE—Above 3500 Feet: Add 3 tablespoons flour to dry cake mix. Bake at 375°F. for 20 to 30 minutes.

NUTRITION INFORMATION PER SERVING

SERVING SIZE		PERCENT U.S. RDA	
1/16 OF RECIPE		PER SERVING	
CALORIES	360	PROTEIN	6%
PROTEIN	4g	VITAMIN A	4%
CARBOHYDRATE	50g	VITAMIN C	*
FAT	16g	THIAMINE	6%
SODIUM	470mg	RIBOFLAVIN	6%
POTASSIUM	170mg	NIACIN	4%
		CALCIUM	4%
		IRON	6%

*Contains less than 2% of the U.S. RDA of this nutrient

Tender and moist, these delicate little sponge-like cakes make a nice teatime treat or light ending to a hearty meal.

Rum Crown Cakes

SYRUP
- 1 cup sugar
- ¾ cup water
- ⅓ cup orange juice
- 2 tablespoons rum

GLAZE
- ½ cup apricot preserves
- 2 tablespoons rum
- 1 tablespoon orange juice

CAKES
- ⅔ cup sugar
- ½ cup butter or margarine
- 4 eggs
- ¾ cup Pillsbury's Best® All Purpose or Unbleached Flour
- ½ cup cornstarch
- 2 teaspoons baking powder
- ¼ teaspoon salt

In small saucepan, combine 1 cup sugar and water; bring to a boil, stirring until sugar dissolves. Remove from heat. Add ¼ cup orange juice and

2 tablespoons rum; set aside. In small bowl, combine all glaze ingredients; blend well. Set aside.

Heat oven to 350°F. Grease and flour 18 fluted muffin cups.* In large bowl, beat ⅓ cup sugar and butter until light and fluffy. Add eggs, 1 at a time, beating well after each addition. Lightly spoon flour into measuring cup; level off. In small bowl, combine flour, cornstarch, baking powder and salt. Gradually add flour mixture to sugar mixture; blend well. Spoon batter into prepared muffin cups, filling ⅔ full.

Bake at 350°F. for 15 to 20 minutes or until toothpick inserted in center comes out clean. With long-tined fork, immediately pierce each cake 3 times; spoon syrup over cakes in pan. Remove from pan immediately by inverting onto wire rack. Brush with glaze. If desired, before serving, decorate cakes with whipped cream using pastry tube. 18 cakes.

TIP: *Standard muffin cups can be used in place of fluted muffin cups.

HIGH ALTITUDE—Above 3500 Feet: Bake at 375°F. for 15 to 20 minutes.

NUTRITION INFORMATION PER SERVING

SERVING SIZE		PERCENT U.S. RDA PER SERVING	
1 CAKE		PROTEIN	2%
CALORIES	300	VITAMIN A	0%
PROTEIN	2g	VITAMIN C	2%
CARBOHYDRATE	32g	THIAMINE	2%
FAT	6g	RIBOFLAVIN	2%
SODIUM	140mg	NIACIN	*
POTASSIUM	60mg	CALCIUM	*
		IRON	2%

*Contains less than 2% of the U.S. RDA of these nutrients

For the gourmet-on-the-go with little time to cook.

Strawberry Tart Cake

- 1 pkg. Pillsbury Plus Yellow Cake Mix
- 1 cup water
- ⅓ cup oil
- 3 eggs
- 3 tablespoons orange or cherry-flavored liqueur
- ½ cup currant jelly, melted
- 1 pint (2 cups) fresh whole strawberries
- 1 cup whipping cream, whipped
- Mint leaves, if desired

Heat oven to 350°F. Grease and flour 10-inch springform pan.* In large bowl, combine cake mix, water, oil and eggs at low speed until moistened; beat 2 minutes at highest speed. Pour batter into prepared pan.

Bake at 350°F. for 40 to 50 minutes or until cake springs back when touched lightly in center. Cool 10 minutes; remove sides of pan. Using long-tined fork, pierce top of warm cake at 1-inch intervals; sprinkle with liqueur. Reserve 3 tablespoons jelly; brush top of cake lightly with remaining jelly. Cool cake completely.

Arrange strawberries, pointed ends up, in center of cooled cake; brush strawberries with reserved jelly. Pipe or spoon whipped cream around strawberries. Spread remaining whipped cream on sides of cake. Garnish with mint leaves. Refrigerate until serving time. 16 servings.

TIPS: *If desired, grease and flour two 8 or 9-inch round cake pans. Bake at 350°F. for 25 to 35 minutes. Use 1½ pints fresh strawberries and 1½ cups whipping cream, whipped.

For Peach Tart Cake, use peach-flavored liqueur or brandy and 3 to 4 medium peaches in place of strawberries. Peel and slice peaches; rub with lemon juice to prevent darkening, if desired.

HIGH ALTITUDE—Above 3500 Feet: Add 3 tablespoons flour to dry cake mix. Bake at 375°F. for 40 to 50 minutes.

NUTRITION INFORMATION PER SERVING

SERVING SIZE		PERCENT U.S. RDA PER SERVING	
1 PIECE (1/16TH)		PROTEIN	6%
CALORIES	300	VITAMIN A	0%
PROTEIN	3g	VITAMIN C	20%
CARBOHYDRATE	30g	THIAMINE	6%
FAT	15g	RIBOFLAVIN	6%
SODIUM	245mg	NIACIN	6%
POTASSIUM	25mg	CALCIUM	4%
		IRON	6%

A flavor surprise! Coffee-laced layers filled with rum cream filling and frosted with rum flavored whipped cream.

Jamaican Rum Cream Cake

CAKE

- 1 pkg. Pillsbury Plus White Cake Mix
- 1¼ cups water
- ¼ cup oil
- 2 eggs

SYRUP

- ½ cup sugar
- 1 tablespoon instant coffee
- ½ cup water

FILLING

- ½ cup sugar
- ¼ cup flour
- ¼ teaspoon salt
- 1¼ cups milk
- 1 egg
- 1 tablespoon margarine or butter
- 1½ teaspoons rum extract

FROSTING

- 1 cup whipping cream
- ¼ cup powdered sugar

Heat oven to 350°F. Grease and flour two 8 or 9-inch round cake pans. In large bowl, combine all cake ingredients at low speed until moistened; beat 2 minutes at highest speed. Pour batter into prepared pans. Bake at 350°F. for 20 to 30 minutes or until toothpick inserted in center comes out clean.

While cake is baking, in small saucepan combine syrup ingredients. Bring to a boil; boil 4 minutes. Remove cake from oven. With long-tined fork, immediately pierce top of cake layers at 1-inch intervals; spoon syrup over layers. Cool 15 minutes; carefully remove cake from pans. Cool completely.

To prepare filling, in medium-size heavy saucepan combine ½ cup sugar, flour and salt. Gradually stir in milk. Cook over medium heat until mixture boils and thickens, stirring constantly; remove from heat. In small bowl, beat 1 egg slightly; gradually blend about ¼ of hot milk mixture into egg. Return egg mixture to saucepan; cook 2 to 3 minutes, stirring constantly. Remove from heat. Add margarine and rum extract; blend well. Cover with plastic wrap; refrigerate until cool.

In small bowl, beat whipping cream until soft peaks form. Gradually add powdered sugar, beating until stiff peaks form. To assemble cake, place 1 layer top-side down on serving plate.* Reserve ½ cup filling. Spread remaining filling over cake layer to within ½ inch of edge. Top with second layer, top-side-up. Fold reserved ½ cup filling into whipped cream. Frost top and sides of cake with whipped cream frosting. Refrigerate until serving time. 12 servings.

TIP: *Stacking bottom layer top side-down and top layer top-side-up helps to keep cream filling from oozing out of sides of cake.

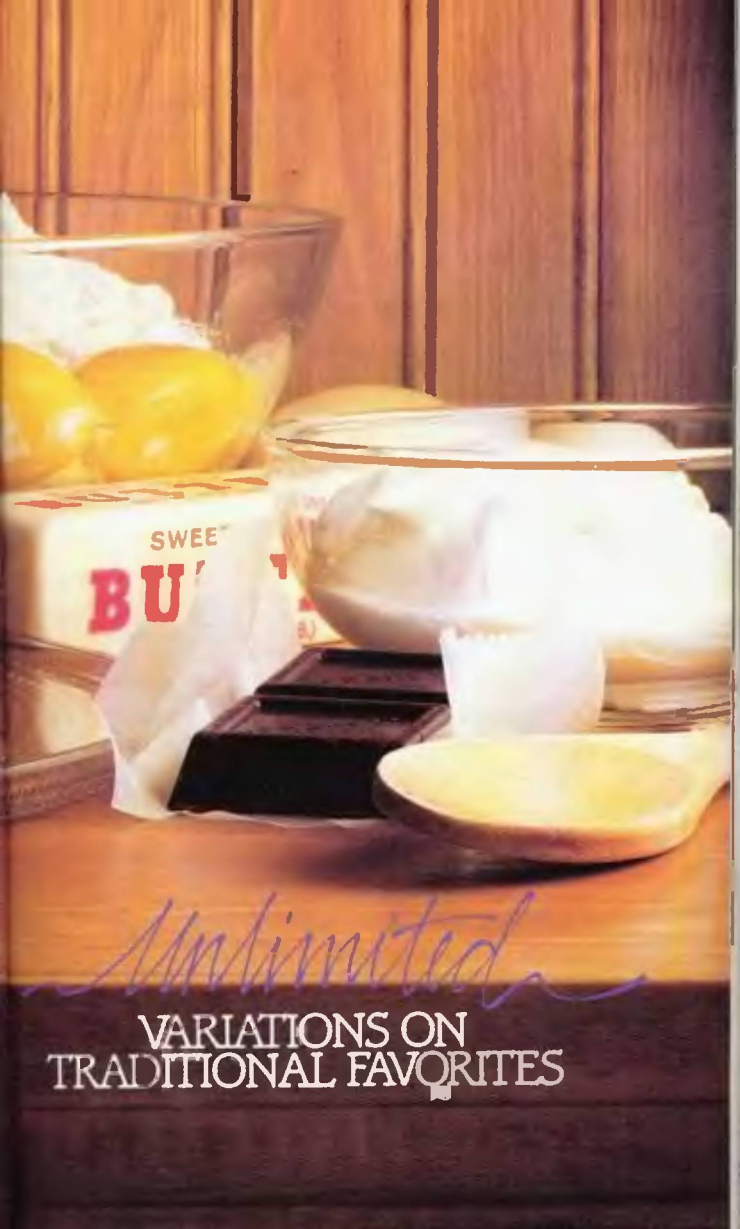
HIGH ALTITUDE—Above 3500 Feet: Add 3 tablespoons flour to dry cake mix. Bake at 375°F. for 25 to 35 minutes.

NUTRITION INFORMATION PER SERVING:

SERVING SIZE		PERCENT U.S. RDA PER SERVING	
CALORIES	440	PROTEIN	6%
PROTEIN	2g	VITAMIN A	10%
CARBOHYDRATE	59g	VITAMIN C	*
FAT	19g	THIAMINE	6%
SODIUM	320mg	RIBOFLAVIN	8%
POTASSIUM	200mg	NIACIN	6%
		CALCIUM	2%
		IRON	6%

*Contains less than 2% of the U.S. RDA of this nutrient.

Old-Fashioned Chocolate Sour Cream Cake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Unlimited
VARIATIONS ON
TRADITIONAL FAVORITES

VARIATIONS ON TRADITIONAL FAVORITES

"Something old; something new." Those opposites will attract cake fanciers who are weary of the same old thing, but yearn for a touch of tradition nevertheless. Just for you, then. Recipes refined and reformulated for eating in the '80s. In a word—unique!

A chocolate classic!

Old-Fashioned Chocolate Sour Cream Cake

CAKE

- 2 cups Pillsbury's Best® All Purpose or Unbleached Flour
- 2 cups sugar
- 1¼ teaspoons soda
- 1 teaspoon salt
- ½ teaspoon baking powder
- 1 cup water
- ⅔ cup dairy sour cream
- ¼ cup shortening
- 1 teaspoon vanilla
- 2 eggs
- 4 oz. (4 squares) unsweetened chocolate, melted, cooled

FROSTING

- 3 cups powdered sugar
- ¼ cup dairy sour cream
- ¼ cup margarine or butter, softened
- 3 tablespoons milk
- 1 teaspoon vanilla
- 3 oz. (3 squares) unsweetened chocolate, melted, cooled

Heat oven to 350°F. Grease and flour two 8 or 9 inch round cake pans; line bottom of pans with waxed paper. Lightly spoon flour into measuring cup; level off. In medium bowl, combine flour, sugar, soda, salt and baking powder; set aside. In large bowl, combine remaining cake ingredients. Add reserved dry ingredients; blend at low speed until moistened. Beat 3 minutes at **highest** speed. Pour batter into prepared pans. Bake at 350°F. for 30 to 40 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pans. Cool completely.

In small bowl, combine all frosting ingredients at low speed until moistened; beat at **highest** speed until smooth and creamy. Fill and frost cake. 12 servings.

HIGH ALTITUDE—Above 3500 Feet: Decrease sugar to 1¾ cups. Omit baking powder. Bake at 375°F. for 25 to 35 minutes.

NUTRITION INFORMATION PER SERVING

SERVING SIZE		PERCENT U.S. RDA
1/12 OF RECIPE		PER SERVING
CALORIES	340	PROTEIN 6%
PROTEIN	6g	VITAMIN A 8%
CARBOHYDRATE	61g	VITAMIN C *
FAT	10g	THIAMINE 10%
SODIUM	370mg	RIBOFLAVIN 10%
POTASSIUM	200mg	NIACIN 6%
		CALCIUM 4%
		IRON 10%

*Contains less than 2% of the U.S. RDA of this nutrient

A "buttery" rich cake that's sure to satisfy your sweet tooth

Butter Rum Cake

CAKE

- 2½ cups Pillsbury's Best® All Purpose or Unbleached Flour
- 1 cup firmly packed brown sugar
- ¾ cup sugar
- 3 teaspoons baking powder
- 1 teaspoon salt
- 1 cup milk
- ½ cup margarine or butter, softened
- 8-oz. pkg. cream cheese, softened
- 1 teaspoon rum extract
- 3 eggs

FILLING

- ½ cup Pillsbury's Best® All Purpose or Unbleached Flour
- ½ cup firmly packed brown sugar
- 3 tablespoons margarine or butter, softened
- 2 (7.9-oz.) rolls butter rum candy, crushed

GLAZE

- 2 tablespoons brown sugar
- 2 tablespoons margarine or butter
- ½ cup powdered sugar
- ½ teaspoon rum extract
- 3 to 4 teaspoons water

Heat oven to 350°F. Grease and flour 12-cup fluted tube pan. Lightly spoon flour into measuring cup, level off. In large bowl, combine all cake ingredients at low speed until moistened; beat 3 minutes at medium speed. In medium bowl, combine all filling ingredients; mix well. Pour ½ cake batter (2 cups) into prepared pan; sprinkle half of filling in ring over batter (filling should not touch sides of pan). Repeat, ending with batter. Bake at 350°F. for 60 to 70 minutes or until toothpick inserted in center comes out clean. Cool upright in pan 15 minutes; invert onto serving plate. Cool completely.

In medium saucepan, combine 2 tablespoons brown sugar and 2 tablespoons margarine; bring to a boil, stirring constantly. Remove from heat; add powdered sugar, ½ teaspoon rum extract and water. Blend until smooth and of drizzling consistency. Drizzle over cooled cake. 16 servings.

HIGH ALTITUDE—Above 3500 Feet: Add 3 tablespoons flour to cake ingredients. Bake as directed above.

NUTRITION INFORMATION PER SERVING

SERVING SIZE: 1/16 OF RECIPE		PERCENT U.S. R.D.A. PER SERVING*	
CALORIES	390	PROTEIN	8%
PROTEIN	5g	VITAMIN A	15%
CARBOHYDRATE	54g	VITAMIN C	*
FAT	16g	THIAMINE	10%
SODIUM	300mg	RIBOFLAVIN	10%
POTASSIUM	190mg	NIACIN	6%
		CALCIUM	5%
		IRON	10%

*Contains less than 2% of the U.S. R.D.A. of this nutrient

A delicate pumpkin-flavored cake roll filled with a complementary raisin filling and frosted with rich cream cheese frosting. A pleasing departure from unsual harvest time desserts.

Harvest Pumpkin Cake Roll

FILLING

- ¾ cup firmly packed brown sugar
- 3 tablespoons cornstarch
- ¼ teaspoon salt
- ¼ teaspoon cinnamon
- ⅛ teaspoon nutmeg
- 1 cup water
- 1 cup raisins
- 1 tablespoon margarine or butter
- 1½ teaspoons lemon juice

CAKE

- ⅔ cup Pillsbury's Best® All Purpose or Unbleached Flour
- 1 teaspoon baking powder
- ½ teaspoon salt
- 2 teaspoons cinnamon
- ¼ teaspoon cloves
- ¼ teaspoon ginger
- ¼ teaspoon nutmeg
- 4 eggs
- ¾ cup sugar
- ½ cup canned pumpkin
- Powdered sugar

FROSTING

- ½ cup margarine or butter, softened
- 3-oz. pkg. cream cheese, softened
- ½ teaspoon vanilla
- 2 cups powdered sugar

To prepare filling, in medium saucepan combine brown sugar, cornstarch, ¼ teaspoon salt, ¼ teaspoon cinnamon and ⅛ teaspoon nutmeg. Gradually stir in water. Add raisins. Cook over medium heat until mixture boils and thickens, stirring constantly. Boil 1 minute; remove from heat. Stir in 1 tablespoon margarine and lemon juice. Refrigerate until cool.

Heat oven to 375°F. Generously grease bottom only of 15x10 inch jelly roll pan; line with waxed paper and grease again. Lightly sprinkle clean towel with powdered sugar. Lightly spoon flour into measuring cup; level off. In small bowl, combine flour, baking powder, ½ teaspoon salt, 2 teaspoons cinnamon, cloves, ginger and ⅛ teaspoon nutmeg; set aside. In large bowl, beat eggs on highest speed for 5 minutes or until thick and lemon colored. Gradually add sugar. Stir in pumpkin. Fold dry ingredients into pumpkin mixture. Spread batter evenly in prepared pan.

Bake at 375°F. for 12 to 20 minutes or until cake springs back when touched lightly in center. DO NOT OVERBAKE. Immediately invert cake onto towel; carefully remove waxed paper. Starting with shorter end, roll up hot cake in towel. Cool 30 minutes.

To prepare frosting, in small bowl combine ½ cup margarine, cream cheese and vanilla. Add powdered sugar; beat until smooth. To assemble cake roll, carefully unroll cake; remove towel. Spread evenly with raisin filling. Roll cake up again (cake may crack slightly). Place on serving plate, seam side down. Frost with cream cheese frosting. If desired, garnish with additional raisins or chopped nuts. Refrigerate until serving time. 12 servings.

TIP Recipe can be made ahead and frozen. Thaw before serving.

HIGH ALTITUDE—Above 3500 Feet: No change.

NUTRITION INFORMATION PER SERVING

SERVING SIZE: 1/12 OF RECIPE		PERCENT U.S. RDA PER SERVING	
CALORIES	320	PROTEIN	6%
PROTEIN	6g	VITAMIN A	20%
CARBOHYDRATE	54g	VITAMIN C	*
FAT	11g	THIAMINE	6%
SODIUM	330mg	RIBOFLAVIN	10%
POTASSIUM	205mg	NIACIN	2%
		CALCIUM	4%
		IRON	8%

*Contains less than 2% of the U.S. RDA of this nutrient.

A people-pleasing cake.

Lemon Poppy Seed Cake

CAKE

- 1 pkg. Pillsbury Plus Lemon Cake Mix
- 1 cup water
- ⅓ cup oil
- 3 eggs
- 2 tablespoons poppy seed

GLAZE

- 1 cup powdered sugar
- 1 tablespoon lemon juice
- 1 tablespoon milk
- 1 tablespoon margarine or butter, softened
- 2 to 3 drops yellow food coloring
- Poppy seed, if desired

Heat oven to 350°F. Grease and flour 10-inch tube or 12-cup fluted tube pan. In large bowl, combine all cake ingredients at low speed until moistened; beat 2 minutes at **highest** speed. Pour batter into prepared pan. Bake at 350°F. for 35 to 45 minutes or until toothpick inserted in center comes out clean. Cool upright in pan 25 minutes; invert onto serving plate. Cool completely.

In small bowl, blend all glaze ingredients except poppy seed until smooth and of drizzling consistency. If needed, add a few drops of milk for desired drizzling consistency. Drizzle over cooled cake. Sprinkle poppy seed over top. 16 servings.

HIGH ALTITUDE—Above 3500 Feet: Add 3 tablespoons flour to dry cake mix. Bake at 375°F. for 35 to 45 minutes.

NUTRITION INFORMATION PER SERVING

SERVING SIZE		PERCENT U.S. RDA PER SERVING	
1/16 OF RECIPE			
CALORIES	220	PROTEIN	6%
PROTEIN	1g	VITAMIN A	2%
CARBOHYDRATE	36g	VITAMIN C	*
FAT	9g	THIAMINE	6%
SODIUM	310mg	RIBOFLAVIN	6%
POTASSIUM	90mg	NIACIN	2%
		CALCIUM	2%
		IRON	4%

*Contains less than 2% of the U.S. RDA of this nutrient.

Eggnog Cake with Fruit Sauce

CAKE

- 2¾ cups Pillsbury's Best® All Purpose or Unbleached Flour
- 1¾ cups sugar
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1 teaspoon nutmeg
- 1 pint (2 cups) whipping cream (do not substitute)
- 2 to 3 teaspoons rum extract
- 4 eggs

FRUIT SAUCE

- ⅓ cup firmly packed brown sugar
- 1 tablespoon cornstarch
- 30-oz. can fruit cocktail or apricot halves, drained, reserving liquid
- ¼ cup margarine or butter
- ½ teaspoon almond extract

Heat oven to 325°F. Grease and flour 12-cup fluted tube pan. Lightly spoon flour into measuring cup; level off. In large bowl, combine all cake ingredients at low speed until moistened; beat 3 minutes at medium speed (portable mixer at **highest** speed). Pour batter into prepared pan. Bake at 325°F. for 60 to 70 minutes or until toothpick inserted in center comes out clean. Cool upright in pan 25 minutes; invert onto serving plate. Cool completely.

In medium saucepan, combine brown sugar and cornstarch. Stir in reserved fruit liquid, margarine and almond extract. Cook over medium heat until mixture comes to a boil, stirring constantly; boil 1 minute. Remove from heat; stir in fruit. Serve fruit sauce warm or cool over cake slices. 16 servings.

HIGH ALTITUDE—Above 3500 Feet: Decrease sugar to 1½ cups. Bake at 350°F. for 50 to 60 minutes.

NUTRITION INFORMATION PER SERVING

SERVING SIZE		PERCENT U.S. RDA PER SERVING	
1/16 OF RECIPE			
CALORIES	320	PROTEIN	6%
PROTEIN	2g	VITAMIN A	15%
CARBOHYDRATE	50g	VITAMIN C	2%
FAT	10g	THIAMINE	10%
SODIUM	230mg	RIBOFLAVIN	10%
POTASSIUM	210mg	NIACIN	6%
		CALCIUM	4%
		IRON	4%

A sweet caramelized milk mixture forms the filling for this coffee rich cake.

Toffee Turvy Cake

FILLING

- ¼ cup sugar
- ⅓ cup water
- 14-oz. can sweetened condensed milk

CAKE

- 1 pkg. Pillsbury Plus Yellow Cake Mix
- 1½ teaspoons instant coffee
- 1 cup milk
- ⅓ cup oil
- 3 eggs

FROSTING

- ½ teaspoon instant coffee
- ¼ cup milk
- 4¾ cups powdered sugar
- 6 tablespoons margarine or butter, softened
- 1½ teaspoons vanilla

Heat oven to 350°F. Grease and flour two 9 inch round cake pans; line with waxed paper and grease again. In small saucepan, combine all filling ingredients. Cook over medium-low heat until mixture comes to a rolling boil, stirring constantly; boil 2 minutes. Pour evenly into prepared pans; cool about 5 minutes. In large bowl, combine all cake ingredients at low speed until moistened; beat 2 minutes at **highest** speed. Spoon batter over filling mixture in pans.

Bake at 350°F. for 25 to 35 minutes or until toothpick inserted in center comes out clean. Loosen cake from sides of pans; immediately invert onto wire racks. Cool 10 minutes; remove waxed paper. Cool completely.

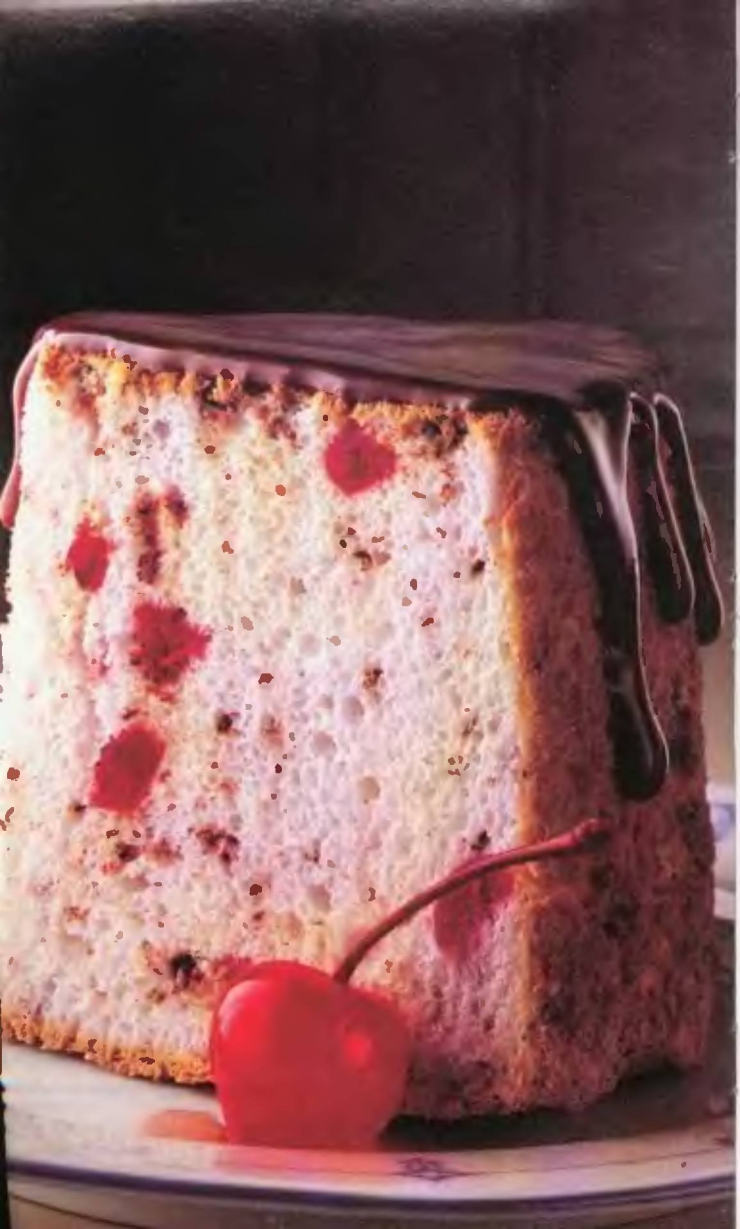
In small bowl, dissolve instant coffee in milk. Add remaining frosting ingredients; blend until moistened. Beat 2 minutes at **highest** speed. If needed, add a few drops of milk for desired frosting consistency. To assemble cake, place layers, filling sides together, on serving plate. Frost sides and top of cake with frosting. Store in refrigerator.
12 servings.

HIGH ALTITUDE—Above 3500 Feet: Add 3 tablespoons flour to dry cake mix. Increase milk to 1 cup plus 1 tablespoon. Bake at 375°F. for 25 to 35 minutes.

NUTRITION INFORMATION PER SERVING

SERVING SIZE		PERCENT U.S. RDA PER SERVING	
1/12 OF RECIPE			
CALORIES	460	PROTEIN	10%
PROTEIN	7g	VITAMIN A	10%
CARBOHYDRATE	70g	VITAMIN C	*
FAT	21g	THIAMINE	10%
SODIUM	410mg	RIBOFLAVIN	15%
POTASSIUM	160mg	NIACIN	6%
		CALCIUM	15%
		IRON	8%

*Contains less than 2% of the U.S. RDA of this nutrient.



Flecks of chocolate and cherry sprinkled throughout this feathery light angel food cake make it company special.

Chocolate-Cherry Angel Cake

CAKE

- ¾ cup Pillsbury's Best® All Purpose or Unbleached Flour
- ¾ cup sugar
- ¼ cup cornstarch
- 1½ cups egg whites (whites from about 11 large eggs)
- 1½ teaspoons cream of tartar
- ½ teaspoon salt
- 1 teaspoon vanilla
- ¾ cup sugar
- ½ cup finely chopped maraschino cherries, well drained
- 1 oz. (1 square) semi-sweet chocolate, grated

GLAZE

- 2 tablespoons margarine or butter
- 1 oz. (1 square) semi-sweet chocolate
- 1 tablespoon light corn syrup
- 1 cup powdered sugar
- 3 to 5 teaspoons maraschino cherry juice

Heat oven to 375°F. Lightly spoon flour into measuring cup; level off. In small bowl, combine flour, ¾ cup sugar and cornstarch; mix well. In large bowl, beat egg whites, cream of tartar, salt and vanilla until soft peaks form. Gradually add ¾ cup sugar, beating until stiff peaks form. Gradually sprinkle dry ingredients over beaten egg whites; carefully fold together. Gently fold in cherries and grated chocolate. Pour batter into ungreased 10-inch tube pan.

Bake at 375°F. for 30 to 40 minutes or until crust is golden brown and cracks are very dry. Immediately invert pan onto funnel; let hang until completely cool. Loosen edges of cake with knife; remove from pan. In small saucepan, melt margarine and 1 oz. chocolate with corn syrup over low heat. Stir in powdered sugar and cherry juice until smooth and of drizzling consistency. Immediately drizzle over cooled cake. 12 servings.

HIGH ALTITUDE—Above 3500 Feet: Increase flour to ¾ cup plus 2 tablespoons. Beat egg whites, cream of tartar, salt and vanilla until foamy. Gradually add ½ cup sugar beating until soft peaks form. Bake as directed.

NUTRITION INFORMATION PER SERVING

SERVING SIZE		PERCENT RDA PER SERVING	
1/12 OF RECIPE			
CALORIES	260	PROTEIN	6%
PROTEIN	6g	VITAMIN A	*
CARBOHYDRATE	47g	VITAMIN C	*
FAT	6g	THIAMINE	2%
SODIUM	110mg	RIBOFLAVIN	6%
POTASSIUM	92mg	NIACIN	2%
		CALCIUM	*
		IRON	2%

*Contains less than 2% of the US RDA of these nutrients.

Moist, sour cream banana cake filled with a rich vanilla custard and topped with sweetened whipped cream. One taste and you'll know it's homemade.

Banana Torte

CAKE

- 1 cup sugar
- ½ cup margarine or butter, softened
- ¾ cup mashed bananas
- 1 teaspoon vanilla
- 2 eggs
- 2 cups Pillsbury's Best® All Purpose or Unbleached Flour
- 1 teaspoon soda
- 1 teaspoon baking powder
- ½ teaspoon salt
- ½ cup dairy sour cream
- ½ cup chopped nuts

FILLING

- 1 cup milk
- ½ cup sugar
- 3 tablespoons flour
- ¼ teaspoon salt
- 2 egg yolks
- 1 teaspoon vanilla

TOPPING

- Powdered sugar
- Whipping cream, whipped, sweetened*

Heat oven to 350°F. Grease and flour 9-inch square pan. In large bowl, beat 1 cup sugar and margarine until light and fluffy. Add bananas, 1 teaspoon vanilla and 2 eggs; mix well. Lightly spoon flour into measuring cup; level off. Gradually add 2 cups flour, soda, baking powder and ½ teaspoon salt; mix well. Blend in sour cream; stir in nuts. Pour batter into prepared pan. Bake at 350°F. for 40 to 45 minutes or until toothpick inserted in center comes out clean. Cool 5 minutes; remove from pan. Cool completely.

Meanwhile, in medium saucepan heat milk until very hot; do not boil. In medium bowl, combine ½ cup sugar, 3 tablespoons flour and ¼ teaspoon salt. Stir in hot milk; mix well. Return mixture to saucepan; cook over medium heat until mixture boils and thickens, about 4 to 5 minutes, stirring constantly. In small bowl, beat 2 egg yolks; gradually blend ¼ of hot milk mixture into yolks. Return egg yolk mixture to saucepan; cook 2 to 3 minutes, stirring constantly. Remove from heat; stir in 1 teaspoon vanilla. Cool.

To assemble cake, slice cooled cake horizontally into 2 layers; spread filling between layers. Sprinkle powdered sugar over top layer. Serve topped with sweetened whipped cream. Store in refrigerator. 9 servings.

TIP: *To prepare sweetened whipped cream, for each cup of whipping cream gradually add 2 to 4 tablespoons sugar or powdered sugar during beating.

HIGH ALTITUDE—Above 3500 Feet: No change.

NUTRITION INFORMATION PER SERVING

SERVING SIZE		PERCENT U.S. RDA	
1/9 OF RECIPE		PER SERVING	
CALORIES	540	PROTEIN	10%
PROTEIN	8g	VITAMIN A	20%
CARBOHYDRATE	68g	VITAMIN C	0%
FAT	29g	THIAMINE	20%
SODIUM	360mg	RIBOFLAVIN	15%
POTASSIUM	225mg	NIACIN	6%
		CALCIUM	8%
		IRON	10%

Cashew Pineapple Cake

For a touch of the tropics, try this flavorful layered pineapple cake with a fluffy pineapple buttercream frosting topped with cashews.

Cashew Pineapple Cake

CAKE

- 2½ cups Pillsbury's Best® All Purpose or Unbleached Flour
- 3 teaspoons baking powder
- ½ teaspoon salt
- 1⅓ cups sugar
- ⅔ cup margarine or butter, softened
- 1 teaspoon vanilla
- 3 eggs
- ¾ cup milk
- 8-oz. can crushed pineapple

FROSTING

- ⅔ cup margarine or butter, softened
- 2 cups powdered sugar
- 1 egg
- ½ cup coarsely chopped cashews

Heat oven to 350°F. Grease and flour two 8 or 9-inch round cake pans. Lightly spoon flour into measuring cup; level off. In medium bowl, combine flour, baking powder and salt. In large bowl, beat sugar and ⅔ cup margarine until light and fluffy. Add vanilla and eggs; blend well. Alternately add dry ingredients and milk to sugar mixture, beating well after each addition. Drain pineapple, reserving ⅓ cup pineapple for frosting. Stir remaining pineapple into batter. Spread batter evenly in prepared pans. Bake at 350°F. for 25 to 35 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pans. Cool completely.

In medium bowl, beat ⅔ cup margarine. Gradually add powdered sugar; blend well. Add egg; beat until light and fluffy. Stir in reserved ⅓ cup pineapple. Spread frosting between cake layers and on top, leaving sides plain. Sprinkle top of cake with cashews. Store in refrigerator. 12 servings.

HIGH ALTITUDE—Above 3500 Feet: Increase flour to 2⅔ cups. Decrease sugar to 1 cup. Bake at 375°F. for 25 to 35 minutes.

NUTRITION INFORMATION PER SERVING

SERVING SIZE: 1/12 OF RECIPE		PERCENT U.S. RDA PER SERVING
CALORIES	580	PROTEIN 10%
PROTEIN	7g	VITAMIN A 25%
CARBOHYDRATE	74g	VITAMIN C 2%
FAT	29g	THIAMIN 25%
SODIUM	470mg	RIBOFLAVIN 30%
POTASSIUM	150mg	NIACIN 8%
		CALCIUM 6%
		IRON 6%

An updated version of an old family recipe passed down through the generations.

Cream-Filled Blitz Torte

CAKE

- 2 eggs, separated, reserving yolks for filling
- ½ cup sugar
- 1 pkg. Pillsbury Plus Butter Recipe Cake Mix
- 1 cup water
- ¼ cup butter, softened
- 3 eggs

FILLING

- 3 tablespoons flour
- ¼ cup sugar
- ¼ teaspoon salt
- 1½ cups milk
- 2 tablespoons butter
- 1 egg
- 1 teaspoon vanilla

Heat oven to 350°F. Grease and flour two 9-inch round cake pans. In small bowl, beat egg whites until foamy. Gradually add ½ cup sugar, beating until stiff peaks form; set aside. In large bowl, combine cake mix, water, ¼ cup butter and 3 eggs at low speed until moistened; beat 2 minutes at highest speed. Pour batter into prepared pans. Spread meringue evenly over batter in each pan to within ½ inch of pan edge. Bake at 350°F. for 30 to 40 minutes or until meringue is light golden brown. Cool 15 minutes. Loosen edges of cake with tip of knife. Remove from pans; turn meringue side up. Cool completely.

In medium-size heavy saucepan, combine flour, ¼ cup sugar, salt, milk and 2 tablespoons butter. Slightly beat 2 reserved egg yolks and 1 egg; add to milk mixture. Cook over medium heat until mixture boils and thickens, stirring constantly. Remove from heat; stir in vanilla. Cover filling with plastic wrap; refrigerate 30 minutes.

To assemble cake, split each layer in half horizontally to form 4 layers. Place bottom half of 1 layer, cut-side-up, on serving plate; spread with ⅓ cup cream filling. Top with top half of same layer, meringue-side-up; spread with ⅓ cup cream filling. Top with bottom half of second layer; spread with remaining filling. Top with top half of second layer, meringue-side-up. Refrigerate at least 1 hour before serving. Store in refrigerator. 12 servings.

HIGH ALTITUDE—Above 3500 Feet: Add 3 tablespoons flour to dry cake mix. Bake at 375°F. for 30 to 40 minutes.

NUTRITION INFORMATION PER SERVING

SERVING SIZE		PERCENT U.S. RDA PER SERVING	
1/12 OF RECIPE			
CALORIES	340	PROTEIN	8%
PROTEIN	6g	VITAMIN A	10%
CARBOHYDRATE	53g	VITAMIN C	*
FAT	12g	THIAMINE	4%
SODIUM	460mg	RIBOFLAVIN	6%
POTASSIUM	100mg	NIACIN	4%
		CALCIUM	6%
		IRON	6%

*Contains less than 2% of the U.S. RDA of this nutrient.

A new shape for an old favorite.

Filled German Chocolate Cake Roll

ROLL

- 4 eggs
- ½ cup water
- 1 pkg. Pillsbury Plus German Chocolate or Dark Chocolate Cake Mix
- Powdered sugar

FILLING

- 1 can Pillsbury Ready To Spread Coconut Pecan or Coconut Almond Frosting Supreme

TOPPING

- 2 tablespoons powdered sugar
- 1 teaspoon vanilla
- 1½ cups whipping cream, whipped
- Mandarin orange segments, if desired

Heat oven to 350°F. Grease 15x10-inch jelly roll pan; line with waxed paper and grease again. Lightly sprinkle clean towel with powdered sugar. In large bowl, beat eggs at **highest** speed for 5 minutes or until thick and lemon colored. Stir in ½ cup water. Gradually stir in cake mix at low speed until moistened; beat 2 minutes at **highest** speed. Pour batter into prepared pan.

Bake at 350°F. for 17 to 22 minutes or until cake springs back when touched lightly in center. DO NOT OVERBAKE. Immediately invert cake onto towel; carefully remove waxed paper. Spoon filling over hot cake; spread evenly to within ½ inch of edges. Starting with shorter end, roll up hot cake. Cake may split on first roll; continue rolling. DO NOT ROLL TOWEL INTO CAKE. Keep towel wrapped around cake until cool.*

In small bowl, fold powdered sugar and vanilla into whipped cream. Spread about 2½ cups over cooled cake. Pipe or dollop remaining whipped cream down center of cake. Garnish with mandarin orange segments.** Refrigerate until serving time. 12 servings.

TIPS: *Cooled cake can be stored frozen in foil for up to 3 weeks. Let stand at room temperature for 2 to 3 hours to thaw. Frost as directed above.

**If desired, dip drained mandarin orange segments in ½ square melted unsweetened chocolate. Place on wire rack until chocolate is firm.

HIGH ALTITUDE—Above 3500 Feet: No change.

NUTRITION INFORMATION PER SERVING

[illegible]		PERCENT OF U.S. RDA	
[illegible]		PROTEIN	6%
CALORIES	470	VITAMIN A	10%
PROTEIN	5g	VITAMIN C	*
CARBOHYDRATE	55g	THIAMINE	10%
FAT	25g	RIBOFLAVIN	10%
SODIUM	410mg	NIACIN	6%
POTASSIUM	175mg	CALCIUM	6%
		IRON	6%

*Contains less than 2% of the U.S. RDA of this nutrient.

Reminiscent of an all time favorite pie.

Lemon Meringue Cake

CAKE

- 1 pkg. Pillsbury Plus Lemon Cake Mix
- 1 cup water
- ⅓ cup oil
- 3 eggs

LEMON FILLING

- 1 cup sugar
- 3 tablespoons cornstarch
- ¼ teaspoon salt
- ½ cup water
- ¼ cup lemon juice
- 4 teaspoons margarine or butter
- 1 teaspoon grated lemon peel
- 4 egg yolks, slightly beaten

MERINGUE

- 4 egg whites
- ¼ teaspoon cream of tartar
- ¾ cup sugar

Heat oven to 350°F. Grease and flour two 8 or 9-inch round cake pans. In large bowl, combine all cake ingredients at low speed until moistened; beat 2 minutes at **highest** speed. Pour batter into prepared pans. Bake at 350°F. for 25 to 35 minutes or until cake springs back when touched lightly in center. Cool 15 minutes; remove from pans. Cool completely.

Meanwhile, in medium-size heavy saucepan combine 1 cup sugar, cornstarch and salt. Gradually stir in water, lemon juice, margarine and lemon peel. Cook over medium heat until mixture boils and thickens, stirring constantly; remove from heat. In small bowl, beat egg yolks slightly; gradually blend about ¼ of hot lemon mixture into egg yolks. Return egg yolk mixture to saucepan; cook 2 to 3 minutes, stirring constantly. Cool.

Heat oven to 450°F. In large bowl, beat egg whites and cream of tartar until foamy. Gradually add ¾ cup sugar beating until stiff peaks form. To assemble cake, split each layer in half horizontally to form 4 layers. Place 1 layer on ovenproof serving plate; spread with ⅓ of filling. Repeat with remaining layers and filling. Spread

meringue over top and sides of cake. Bake frosted cake at 450°F. for 4 to 5 minutes or until meringue is light golden brown. Cool completely. Store in refrigerator. 12 servings.

HIGH ALTITUDE—Above 3500 Feet: Add 3 tablespoons flour to dry cake mix. Bake at 375°F. for 25 to 35 minutes.

NUTRITION INFORMATION PER SERVING

SERVING SIZE		PERCENTAGE U.S. RDA PER SERVING	
1/12 OF RECIPE			
CALORIES	440	PROTEIN	8%
PROTEIN	5g	VITAMIN A	4%
CARBOHYDRATE	66g	VITAMIN C	2%
FAT	16g	THIAMIN	10%
SODIUM	370mg	RIBOFLAVIN	10%
CHOLESTEROL	60mg	NIACIN	1%
		CALCIUM	4%
		IRON	6%

The tender layer cake — a monument to Southern inventiveness.

Southern Heritage Cake

CAKE

- 1 pkg. Pillsbury Plus Yellow Cake Mix
- 1 cup water
- ⅓ cup oil
- 1 teaspoon rum extract
- ½ teaspoon lemon extract
- 2 eggs
- 2 egg yolks

FROSTING AND FILLING

- 1½ cups firmly packed brown sugar
- Dash salt
- ⅓ cup water
- 1 tablespoon light corn syrup
- 1 teaspoon vanilla
- 2 egg whites
- ¼ cup chopped candied cherries
- ¼ cup soft macaroon cookie crumbs
- ¼ cup chopped pecans

Heat oven to 350°F. Grease and flour two 9 or 8-inch round cake pans. In large bowl, combine all cake ingredients at low speed until moistened, beat 3 minutes at **highest** speed. Pour batter into prepared pans. Bake at 350°F. for 30 to 40 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pans. Cool completely.

In top of double boiler, combine brown sugar, salt, ⅓ cup water, corn syrup and egg whites. Place over rapidly boiling water (water should not touch bottom of pan). Cook frosting, beating constantly at **highest** speed, about 7 minutes or until stiff peaks form. Remove from heat. Add vanilla; beat until of spreading consistency. To prepare filling, combine 1 cup frosting with candied cherries, macaroon crumbs and pecans.

To assemble cake, place 1 layer top-side-down on serving plate; spread with filling. Top with second layer, top-side-up. Frost top and sides with remaining frosting. 12 servings.

HIGH ALTITUDE—Above 3500 Feet: Add 3 tablespoons flour to dry cake mix. Bake at 375°F. for 25 to 35 minutes.

NUTRITION INFORMATION PER SERVING

SERVING SIZE		PERCENT U.S. RDA PER SERVING	
1/12 OF RECIPE			
CALORIES	480	PROTEIN	6%
PROTEIN	6g	VITAMIN A	4%
CARBOHYDRATE	69g	VITAMIN C	*
FAT	19g	THIAMINE	10%
SODIUM	350mg	RIBOFLAVIN	8%
POTASSIUM	150mg	NIACIN	4%
		CALCIUM	6%
		IRON	8%

*Contains less than 2% of the U.S. RDA of this nutrient.

The rich combination of chocolate fudge and pistachio swirl together in this unforgettably attractive cake.

Pistachio Fudge Swirl Cake

- 1 pkg. Pillsbury Plus Yellow Cake Mix
- 1 cup water
- ⅓ cup oil
- 4 eggs
- 3¾-oz. pkg. instant pistachio pudding and pie filling mix
- ½ teaspoon almond extract
- 2 to 3 drops green food coloring
- 1 can Pillsbury Ready To Spread Chocolate Fudge Frosting Supreme

Heat oven to 350°F. Grease 12-cup fluted tube pan. In large bowl, combine cake mix, water, oil, eggs and pudding mix at low speed until moistened; beat 2 minutes at **highest** speed. Add almond extract and food coloring; blend until color is evenly dispersed. Reserve 2 cups batter. Pour remaining batter into prepared pan. To reserved batter, add 1 cup of fudge frosting; blend well. Spoon over batter in pan. Swirl batters lightly with knife.

Bake at 350°F. for 50 to 60 minutes or until cake springs back when touched lightly in center. Cool upright in pan 15 minutes; invert onto serving plate. Cool completely. In small saucepan over low heat, soften remaining frosting until of drizzling consistency. Drizzle over cooled cake. 16 servings.

HIGH ALTITUDE—Above 3500 Feet: Add 3 tablespoons flour to dry cake mix. Bake at 375°F. for 40 to 50 minutes.

NUTRITION INFORMATION PER SERVING

SERVING SIZE: 1/16 OF RECIPE		PERCENT U.S. RDA PER SERVING	
CALORIES	390	PROTEIN	6%
PROTEIN	5g	VITAMIN A	15%
CARBOHYDRATE	49g	VITAMIN C	*
FAT	19g	THIAMINE	6%
SODIUM	350mg	RIBOFLAVIN	6%
POTASSIUM	60mg	NIACIN	6%
		CALCIUM	4%
		IRON	6%

*Contains less than 2% of the U.S. RDA of this nutrient

This cake combines old-fashioned good flavor with new-fashioned ease.

Toasted Butter Pecan Cake

CAKE

- 2 cups coarsely chopped pecans
- 1 pkg. Pillsbury Plus Butter Recipe Cake Mix
- 1 cup water
- ¼ cup butter, softened
- 3 eggs

FROSTING

- ¼ cup butter, melted
- 3½ cups powdered sugar
- 4 to 5 tablespoons milk
- 1 teaspoon vanilla

Heat oven to 325°F. Spread pecans on cookie sheet. Bake at 325°F. for 8 to 10 minutes or until toasted. Cool. Grease and flour 13x9 inch baking pan. In large bowl, combine remaining cake ingredients at low speed until moistened; beat 2 minutes at **highest** speed. Stir in 1 cup toasted pecans. Pour batter into prepared pan. Bake at 325°F. for 35 to 45 minutes or until cake springs back when touched lightly in center. Cool completely.

In small bowl, toss remaining 1 cup toasted pecans with ¼ cup melted butter; set aside. In another small bowl, combine powdered sugar, milk and vanilla; blend until of spreading consistency. Stir in pecans. Spread over cooled cake. 12 servings.

HIGH ALTITUDE—Above 3500 Feet: Add 3 tablespoons flour to dry cake mix. Bake at 350°F. for 35 to 45 minutes.

NUTRITION INFORMATION PER SERVING

SERVING SIZE: 1/12 OF RECIPE		PERCENT U.S. RDA PER SERVING	
CALORIES	520	PROTEIN	6%
PROTEIN	5g	VITAMIN A	15%
CARBOHYDRATE	64g	VITAMIN C	*
FAT	30g	THIAMINE	20%
SODIUM	350mg	RIBOFLAVIN	6%
POTASSIUM	160mg	NIACIN	6%
		CALCIUM	6%
		IRON	6%

*Contains less than 2% of the U.S. RDA of this nutrient

Specialty bakeware gives this nostalgic flavor favorite a nontraditional new shape.

Ginger Applesauce Cake

- ¾ cup Pillsbury's Best® All Purpose or Unbleached Flour
- ¾ cup gingersnap cookie crumbs
- 2 teaspoons baking powder
- ½ cup sugar
- ¼ cup margarine or butter, softened
- 2 eggs
- ⅜ cup applesauce
- ½ cup chopped walnuts

Heat oven to 350°F. Grease and flour 8-inch fluted round cake pan.* Lightly spoon flour into measuring cup; level off. In small bowl, combine flour, gingersnap cookie crumbs and baking powder; set aside. In large bowl, beat sugar and margarine until light and fluffy. Add eggs; beat well. Add dry ingredients and applesauce; blend well. Stir in walnuts. Spread batter in prepared pan.

Bake at 350°F. for 30 to 40 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; invert onto serving plate. Serve warm cut into wedges and topped with whipped cream or lemon sauce, if desired. 8 servings.

TIP: *Cake can be baked in standard 8-inch round cake pan.

HIGH ALTITUDE—Above 3500 Feet: Increase flour to ¾ cup plus 2 tablespoons. Bake at 375°F. for 25 to 35 minutes.

NUTRITION INFORMATION PER SERVING

SERVING SIZE		PERCENT US RDA PER SERVING
1/8 OF RECIPE		
CALORIES	260	PROTEIN 6%
PROTEIN	4g	VITAMIN A 3%
CARBOHYDRATE	37g	VITAMIN C *
FAT	12g	THIAMINE 6%
SODIUM	227mg	RIBOFLAVIN 6%
POTASSIUM	125mg	NIACIN 4%
		CALCIUM 4%
		IRON 6%

*Contains less than 2% of the U.S. RDA of this nutrient

An extra moist loaf cake for coconut lovers.

Glazed Coconut Loaf Cake

- 1½ cups Pillsbury's Best® All Purpose or Unbleached Flour
- ¼ teaspoon baking powder
- ¼ teaspoon soda
- ¼ teaspoon salt
- ⅔ cup sugar
- ½ cup margarine or butter, softened
- 1 teaspoon vanilla
- 2 eggs
- ½ cup buttermilk*
- ⅔ cup toasted coconut**
- ¼ cup canned cream of coconut

Heat oven to 350°F. Grease and flour bottom only of 8x4 or 9x5 inch loaf pan. Lightly spoon flour into measuring cup; level off. In small bowl, combine flour, baking powder, soda and salt; set aside. In large bowl, combine sugar, margarine, vanilla and eggs; beat well. Alternately add dry ingredients and buttermilk to sugar mixture, beating well after each addition. Stir in coconut. Pour batter into prepared pan.

Bake at 350°F. for 45 to 55 minutes or until toothpick inserted in center comes out clean. Using long-tined fork, pierce hot cake deeply at 1-inch intervals; immediately spoon cream of coconut over cake. Cool 10 minutes; remove from pan. Cool completely before slicing. 8 servings.

TIPS: *To substitute for buttermilk, use 1½ teaspoons vinegar or lemon juice plus milk to make ½ cup.

**To toast coconut, spread on cookie sheet; bake at 350°F. for about 5 minutes or until light golden brown, stirring occasionally.

HIGH ALTITUDE—Above 3500 Feet: Bake at 375°F. for 35 to 45 minutes.

NUTRITION INFORMATION PER SERVING

SERVING SIZE		PERCENT US RDA PER SERVING
1/8 OF RECIPE		
CALORIES	340	PROTEIN 8%
PROTEIN	5g	VITAMIN A 10%
CARBOHYDRATE	44g	VITAMIN C *
FAT	18g	THIAMINE 10%
SODIUM	285mg	RIBOFLAVIN 15%
POTASSIUM	140mg	NIACIN 6%
		CALCIUM 2%
		IRON 6%

*Contains less than 2% of the U.S. RDA of this nutrient

Glazed Coconut Loaf Cake
Ginger Applesauce Cake

A spicy, fruit-filled cake especially for those who don't care for candied fruit.

Applesauce Fruitcake

CAKE

- 1½ cups sugar
- 1 cup shortening
- 2 eggs
- 3¼ cups Pillsbury's Best® All Purpose or Unbleached Flour
- 1½ teaspoons soda
- ½ teaspoon salt
- 2 teaspoons cinnamon
- 1 teaspoon allspice
- 1 teaspoon cloves
- 1½ cups chopped nuts
- 1½ cups raisins
- 1½ cups coarsely chopped dates
- ½ cup coarsely chopped maraschino cherries, drained*
- 2 cups applesauce
- 6 maraschino cherries, halved
- 6 pecan halves

Heat oven to 325°F. Grease 10-inch tube pan; line bottom with waxed paper or foil. Grease waxed paper lining. In large bowl, beat sugar and shortening until light and fluffy. Add eggs; mix well. Lightly spoon flour into measuring cup; level off. Reserve ½ cup flour. Add remaining 2¾ cups flour, soda, salt, cinnamon, allspice and cloves to egg mixture; blend at low speed until moistened. Beat 2 minutes at medium speed. Combine ½ cup reserved flour with nuts, raisins, dates and cherries; stir until nuts and fruit are lightly coated. By hand, stir nut-fruit mixture and applesauce into batter; mix well. Pour batter into prepared pan; top with cherry halves and pecans.

Bake at 325°F. for 1¼ to 1¾ hours or until toothpick inserted in center comes out clean. Cool upright in pan 5 minutes; remove from pan. Remove waxed paper; turn upright onto wire rack. Cool completely. Wrap cooled cake in plastic wrap or foil to keep moist. Store in refrigerator. 20 servings.

TIP: *Candied cherries can be substituted for maraschino cherries.

HIGH ALTITUDE—Above 3500 Feet: No change.

NUTRITION INFORMATION PER SERVING

SERVING SIZE		PERCENT U.S. RDA PER SERVING
1/20 OF RECIPE		
CALORIES	340	PROTEIN 6%
PROTEIN	5g	VITAMIN A *
CARBOHYDRATE	54g	VITAMIN C *
FAT	12g	THIAMINE 10%
SODIUM	145mg	RIBOFLAVIN 8%
POTASSIUM	200mg	NIACIN 8%
		CALCIUM 2%
		IRON 10%

*Contains less than 2% of the U.S. RDA of these nutrients.

Treat your family and friends to this fine-textured sour cream cake with a hidden cherry filling. So moist . . . so good.

Tunnel of Cherry Cake

- 1 pkg. Pillsbury Plus White Cake Mix
- ½ cup dairy sour cream
- ½ cup water
- ⅓ cup oil
- 3 egg whites
- 21-oz. can cherry fruit pie filling
- Powdered sugar

Heat oven to 350°F. Grease and flour 12 cup fluted tube pan. In large bowl, combine all ingredients except pie filling and powdered sugar at low speed until moistened; beat 2 minutes at **highest** speed. Spoon ⅓ of batter into prepared pan. Spoon 1 cup pie filling evenly in narrow ring over center of cake batter (filling should not touch sides of pan). Spoon remaining batter over pie filling.

Bake at 350°F. for 35 to 45 minutes or until toothpick inserted in center comes out clean. Cool upright in pan 25 minutes; invert onto serving plate. Cool completely. Sprinkle with powdered sugar. If desired, serve remaining pie filling over individual servings. 16 servings.

HIGH ALTITUDE—Above 3500 Feet: Add 3 tablespoons flour to dry cake mix. Increase water to ¾ cup. Bake at 375°F. for 45 to 55 minutes.

NUTRITION INFORMATION PER SERVING

SERVING SIZE		PERCENT U.S. RDA PER SERVING
1/16 OF RECIPE		
CALORIES	270	PROTEIN 4%
PROTEIN	3g	VITAMIN A 2%
CARBOHYDRATE	45g	VITAMIN C 2%
FAT	10g	THIAMINE 6%
SODIUM	227mg	RIBOFLAVIN 2%
POTASSIUM	65mg	NIACIN 4%
		CALCIUM 6%
		IRON 4%

Banana Gingerbread Cake with Cream Cheese Frosting

CAKE

- 3 cups Pillsbury's Best® All Purpose or Unbleached Flour
- 1½ teaspoons soda
- ½ teaspoon salt
- 1½ teaspoons cinnamon
- 1½ teaspoons ginger
- ¾ teaspoon nutmeg
- ¾ teaspoon allspice
- ½ teaspoon cloves
- ¾ cup margarine or butter, softened
- ½ cup sugar
- 1 cup dark molasses
- ¾ cup mashed bananas
- 3 eggs
- ¾ cup buttermilk

CREAM CHEESE FROSTING

- 4 cups powdered sugar
- 8-oz. pkg. cream cheese, softened
- 2 tablespoons margarine or butter, softened
- 1 teaspoon vanilla

Heat oven to 350°F. Grease and flour 13x9-inch pan. Lightly spoon flour into measuring cup; level off. In medium bowl, combine flour, soda, salt and spices; set aside. In large bowl, beat ¾ cup margarine and sugar until light and fluffy. Add molasses, bananas and eggs; blend well. Alternately add dry ingredients and buttermilk to banana mixture, beating well after each addition. Pour batter into prepared pan.

Bake at 350°F. for 35 to 45 minutes or until toothpick inserted in center comes out clean. Cool completely. In large bowl, combine all frosting ingredients; beat until smooth. Spread over cooled cake. 16 servings.

HIGH ALTITUDE—Above 3500 Feet: Decrease molasses to ¾ cup plus 1 tablespoon. Bake at 375°F. for 30 to 40 minutes.

NUTRITION INFORMATION PER SERVING

SERVING SIZE		PERCENT U.S. RDA PER SERVING
PER SERVING		
CALORIES	430	PROTEIN 8%
PROTEIN	5g	VITAMIN A 15%
CARBOHYDRATE	60g	VITAMIN C 2%
FAT	17g	THIAMINE 10%
IRON	2.0mg	RIBOFLAVIN 10%
POTASSIUM	320mg	NIACIN 6%
		CALCIUM 10%
		IRON 10%

A variation of an old-fashioned favorite.

Toffee Pound Cake

CAKE

- 2½ cups Pillsbury's Best® All Purpose or Unbleached Flour
- 1½ cups sugar
- 1 teaspoon soda
- ½ teaspoon salt
- 1½ cups buttermilk
- ½ cup margarine or butter, softened
- ¼ cup shortening
- 1½ teaspoons vanilla
- 3 eggs
- 6 oz. pkg. almond brickle baking chips

GLAZE

- ½ cup margarine or butter
- 2 cups powdered sugar, sifted
- 1 teaspoon vanilla
- 2 to 3 tablespoons water

Heat oven to 350°F. Grease and flour 12-cup fluted tube or 10-inch tube pan. In large bowl, combine all cake ingredients except brickle chips at low speed until moistened; beat 3 minutes at medium speed. By hand, stir in brickle chips. Pour batter into prepared pan. Bake at 350°F. for 50 to 60 minutes or until toothpick inserted in center comes out clean. Cool upright in pan 10 minutes; invert onto serving plate. Cool completely.

In medium saucepan, heat ½ cup margarine until light golden brown; remove from heat. Blend in powdered sugar and 1 teaspoon vanilla. Add water until glaze is smooth and of drizzling consistency. Immediately spoon over top of cooled cake, allowing some to run down sides. 16 servings.

HIGH ALTITUDE—Above 3500 Feet: No change.

NUTRITION INFORMATION PER SERVING

SERVING SIZE		PERCENT U.S. RDA PER SERVING
PER SERVING		
CALORIES	400	PROTEIN 6%
PROTEIN	4g	VITAMIN A 10%
CARBOHYDRATE	55g	VITAMIN C *
FAT	19g	THIAMINE 10%
SODIUM	260mg	RIBOFLAVIN 8%
POTASSIUM	85mg	NIACIN 6%
		CALCIUM 6%
		IRON 6%

*Contains less than 2% of the U.S. RDA of this nutrient

Dixie Spice Cake with Caramel Frosting
Sour Cream Raisin Pudding Cake

Dixie Spice Cake with Caramel Frosting

CAKE

- 2¾ cups Pillsbury's Best® All Purpose or Unbleached Flour
- 1½ cups firmly packed brown sugar
- ½ cup sugar
- 1 teaspoon soda
- ½ teaspoon salt
- ½ teaspoon nutmeg
- ½ teaspoon allspice
- 1 cup buttermilk*
- ½ cup shortening
- 1 teaspoon vanilla
- 3 eggs
- 1 cup chopped walnuts or pecans

FROSTING

- ½ cup margarine or butter
- 1 cup firmly packed brown sugar
- ¼ cup milk
- 3 cups powdered sugar
- ½ teaspoon vanilla

Heat oven to 350°F. Generously grease and flour bottom only of 13x9 inch pan. Lightly spoon flour into measuring cup; level off. In large bowl, combine all cake ingredients except nuts at low speed until moistened; beat 3 minutes at medium speed. Stir in nuts. Pour batter into prepared pan. Bake at 350°F. for 40 to 45 minutes or until cake springs back when touched lightly in center. Cool completely.

In medium saucepan, melt margarine; add brown sugar. Cook over low heat 2 minutes, stirring constantly. Add milk; continue cooking until mixture comes to a rolling boil. Remove from heat. Gradually add powdered sugar and vanilla; mix well. If needed, add a few drops of milk for desired frosting consistency. Spread over cooled cake. 12 servings.

*To substitute for buttermilk, use 1 tablespoon vinegar or lemon juice plus milk to make 1 cup.

For cupcakes, fill 24 to 30 paper-lined muffin cups ⅔ full. Bake at 350°F. for 20 to 25 minutes.

HIGH ALTITUDE—Above 3500 Feet: Increase flour to 2¾ cups plus 3 tablespoons. Decrease brown sugar to 1 cup. Bake at 375°F. for 35 to 40 minutes.

NUTRITION INFORMATION PER SERVING

SERVING SIZE:		PERCENT U.S. RDA PER SERVING
1/12 OF RECIPE		
CALORIES	640	PROTEIN 10%
PROTEIN	7g	VITAMIN A 8%
CARBOHYDRATE	98g	VITAMIN C *
FAT	27g	THIAMIN 10%
SODIUM	530mg	RIBOFLAVIN 10%
POTASSIUM	260mg	NIACIN 6%
		CALCIUM 8%
		IRON 15%

*Contains less than 2% of the U.S. RDA of this nutrient.

Sour Cream Raisin Pudding Cake

- 1 cup Pillsbury's Best® All Purpose or Unbleached Flour
- ⅔ cup sugar
- 2 teaspoons baking powder
- ½ teaspoon salt
- ¼ cup dairy sour cream
- 2 tablespoons oil
- 1 cup raisins
- ½ cup chopped nuts
- ¾ cup firmly packed brown sugar
- 1½ cups hot water

CREAM TOPPING

- ½ cup whipping cream, whipped
- ½ cup dairy sour cream

Heat oven to 350°F. Lightly spoon flour into measuring cup; level off. In large bowl, combine flour, sugar, baking powder, salt, ¼ cup sour cream and oil; mix well. Stir in raisins and nuts. Spread evenly in ungreased 8 or 9 inch square pan. Combine brown sugar and hot water; pour over batter.

Bake at 350°F. for 50 to 60 minutes or until cake is golden brown and toothpick inserted in cake comes out clean. In small bowl, fold together whipped cream and sour cream; refrigerate. Serve pudding cake warm topped with cream topping. Store in refrigerator. 9 servings.

HIGH ALTITUDE—Above 3500 Feet: Bake at 350°F. for 45 to 55 minutes.

NUTRITION INFORMATION PER SERVING

SERVING SIZE:		PERCENT U.S. RDA PER SERVING
1/9 OF RECIPE		
CALORIES	430	PROTEIN 6%
PROTEIN	4g	VITAMIN A 4%
CARBOHYDRATE	70g	VITAMIN C *
FAT	15g	THIAMIN 8%
SODIUM	160mg	RIBOFLAVIN 8%
POTASSIUM	230mg	NIACIN 4%
		CALCIUM 10%
		IRON 10%

*Contains less than 2% of the U.S. RDA of this nutrient.

Embark on a California flavor adventure.

California Sunshine Cake

CAKE

- 1½ cups finely chopped toasted almonds*
- 1 pkg. Pillsbury Plus Yellow Cake Mix
- 1 cup water
- ⅓ cup oil
- 1 teaspoon almond extract, if desired
- 3 eggs

FILLING

- 12-oz. pkg. (about 2 cups) pitted prunes
- ½ cup almond-flavored liqueur or orange juice

FROSTING

- 1½ cups whipping cream
- 3 tablespoons sugar
- 2 teaspoons almond-flavored liqueur or vanilla

Heat oven to 350°F. Grease and flour two 8 or 9-inch round cake pans. To prepare top layer of cake, sprinkle ⅓ cup of the chopped almonds in bottom of 1 prepared pan. In large bowl, blend all cake ingredients except remaining almonds at low speed; beat 2 minutes at highest speed. Stir in remaining 1 cup almonds. Pour batter into prepared pans. Bake at 350°F. for 30 to 40 minutes or until toothpick inserted in center comes out clean. Cool 15 minutes; remove from pans. Cool completely.

In blender or food processor, combine about half of each of the filling ingredients. Cover; blend until almost smooth, turning on and off and scraping sides of container as needed. Repeat with remaining ingredients; set aside.

In small bowl, beat whipping cream until soft peaks form. Gradually add sugar and 2 teaspoons liqueur, beating until stiff peaks form. Stir ½ cup whipped cream into prune filling. To assemble cake, spread prepared prune filling between cake layers keeping almond side on top. Frost sides of cake with whipped cream. If desired, garnish with thinly sliced prunes and liqueur-toasted almonds**. Refrigerate until serving time. 12 servings.

TIPS: *To toast almonds, place in ungreased shallow pan. Bake at 350°F. for 8 to 10 minutes or until light golden brown, stirring occasionally. Cool.

**To prepare liqueur-toasted almonds, grease shallow pan with oil. In small bowl, combine ½ cup blanched whole almonds and 4 teaspoons almond-flavored liqueur; arrange in single layer in prepared pan. Bake at 300°F. for 20 to 25 minutes or until glazed and lightly browned, stirring often. Cool.

HIGH ALTITUDE—Above 3500 Feet: Add 3 tablespoons flour to dry cake mix. Bake at 375°F. for 25 to 35 minutes.

NUTRITION INFORMATION PER SERVING

SERVING SIZE		PERCENT U.S. RDA PER SERVING	
PCT OF RECIPE			
CALORIES	360	PROTEIN	10%
PROTEIN	7g	VITAMIN A	20%
CARBOHYDRATE	49g	VITAMIN C	
FAT	15g	THIAMINE	10%
SODIUM	350mg	RIBOFLAVIN	20%
POTASSIUM	360mg	NIACIN	10%
		CALCIUM	6%
		IRON	15%

* Contains less than 2% of the U.S. RDA of this nutrient.

One of the South's most outstanding cakes made simple with today's convenient mixes.

Easy Filled Lane Cake

FILLING

3¾-oz. pkg. instant lemon pudding and pie filling mix
1 cup raisins
½ cup chopped pecans
½ cup chopped dates
½ cup bourbon*
¼ cup maple-flavored syrup
¼ cup margarine or butter, softened
3 egg yolks

CAKE

1 pkg. Pillsbury Plus White Cake Mix
1 cup water
⅓ cup oil
3 egg whites

FROSTING**

2 egg whites
¼ teaspoon salt
¼ cup sugar
⅓ cup light corn syrup
1 teaspoon vanilla

Heat oven to 350°F. Grease and flour two 9-inch round cake pans; line bottom with waxed paper and grease and flour bottom again. In large bowl, blend all filling ingredients until moistened; beat 2 minutes at medium speed. Spread mixture in prepared pans. In large bowl, blend all cake ingredients until moistened; beat 2 minutes at **highest** speed. Pour batter over filling in pans, spreading to cover.

Bake at 350°F. for 30 to 40 minutes or until toothpick inserted in center comes out clean. Immediately invert cakes onto wire racks; cool 10 minutes before removing waxed paper. Stack warm cake layers filling side up. Cool completely.

To prepare frosting, in small bowl beat 2 egg whites and salt until foamy. Gradually add sugar, beating constantly until soft peaks form. In small saucepan, heat corn syrup just to boiling. Pour in thin stream over egg whites, beating constantly until stiff peaks form. Add vanilla; blend well. Frost top and sides of cake. Store in refrigerator. 12 servings.

TIPS: *Water can be substituted for bourbon.

**Cake can be frosted with Pillsbury's Fluffy White Frosting. Prepare frosting as directed on package.

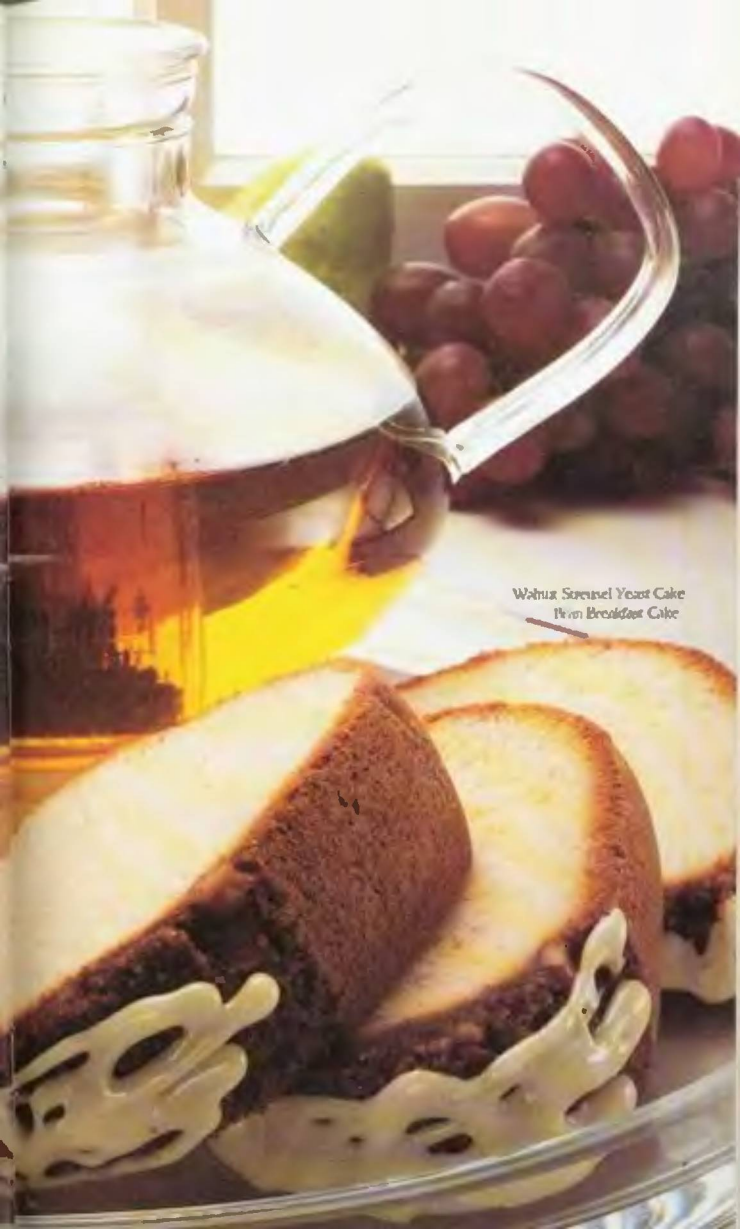
HIGH ALTITUDE—Above 3500 Feet: Add 3 tablespoons flour to dry cake mix. Bake at 375°F. for 35 to 45 minutes.

NUTRITION INFORMATION PER SERVING

SERVING SIZE: 1/12 OF RECIPE		PERCENT U.S. RDA PER SERVING
CALORIES	520	PROTEIN 6%
PROTEIN	7g	VITAMIN A 6%
CARBOHYDRATE	61g	VITAMIN C *
FAT	28g	THIAMINE 10%
CHOLESTEROL	92mg	RIBOFLAVIN 6%
POTASSIUM	240mg	NIACIN 6%
		CALCIUM 10%
		IRON 15%

*Contains less than 2% of the U.S. RDA of this nutrient.

Unlimited
SNACK CAKES



Walnut Streusel Yeast Cake
From Breakfast Cake

SNACK CAKES

Cakes that take to the trails, tuck in a lunch box or tote to the potluck supper. For munching with morning coffee or to team with afternoon tea. From cupcakes to coffee cakes; streusel to spice.
Lip-smacking snacking ideas from scratch or mix to satisfy those round-the-clock hungries.

A deliciously different, extra light cake. Just mix and bake. A wonderful brunch or breakfast treat.

Walnut Streusel Yeast Cake

TOPPING

- ½ cup ground walnuts
- 2 tablespoons brown sugar
- 1½ teaspoons cinnamon

CAKE

- 1 pkg. Pillsbury Plus White Cake Mix
- 1 pkg. active dry yeast
- ½ cup orange juice
- ½ cup warm water (120 to 130°F.)
- 2 eggs

GLAZE

- ½ cup powdered sugar
- 2 to 3 teaspoons orange juice

Heat oven to 350°F. Generously grease and flour 12-cup fluted tube pan. In small bowl, combine all topping ingredients until crumbly; gently press in bottom of prepared pan. In large bowl, combine cake mix and yeast. Add ½ cup orange juice, warm water and eggs. Blend at low speed until moistened; beat 2 minutes at highest speed. Pour batter over topping in pan.

Bake at 350°F. for 40 to 50 minutes or until toothpick inserted in center comes out clean. Cool upright in pan 5 minutes; invert onto serving plate. Cool slightly. In small bowl, combine all glaze ingredients until smooth and of drizzling consistency. Drizzle over warm cake. Serve warm or cool. 16 servings.

HIGH ALTITUDE—Above 3500 Feet: Bake at 375°F. for 30 to 40 minutes.

NUTRITION INFORMATION PER SERVING

SERVING SIZE: 1/16 OF RECIPE		PERCENT U.S. RDA PER SERVING	
CALORIES	199	PROTEIN	4%
PROTEIN	3g	VITAMIN A	2%
CARBOHYDRATE	32g	VITAMIN C	4%
FAT	6g	THIAMINE	6%
SODIUM	200mg	RIBOFLAVIN	2%
POTASSIUM	79mg	NIACIN	4%
		CALCIUM	2%
		IRON	4%

*Contains less than 2% of the U.S. RDA of this nutrient.

Delicious served warm from the oven. The batter can be prepared the night before, refrigerated and baked just before serving.

Bran Breakfast Cake

CAKE

- 1½ cups Pillsbury's Best® All Purpose or Unbleached Flour
- 1½ cups bran flakes cereal with raisins
- ½ cup sugar
- 1 teaspoon baking powder
- ½ teaspoon soda
- ½ teaspoon salt
- 1 cup buttermilk
- ¼ cup margarine or butter, melted
- 1 egg, slightly beaten

TOPPING

- 2 tablespoons sugar
- ½ teaspoon cinnamon

Heat oven to 400°F. Grease bottom only of 8-inch square or 9-inch round cake pan. Lightly spoon flour into measuring cup; level off. In large bowl, combine all cake ingredients; stir just until ingredients are moistened. Spread batter in prepared pan. Combine topping ingredients; sprinkle over batter.* Bake at 400°F. for 30 to 40 minutes or until toothpick inserted in center comes out clean. Serve warm. 9 servings.

TIP *If desired, cover pan with plastic wrap and store in refrigerator overnight. Bake as directed above.

HIGH ALTITUDE—Above 3500 Feet: Increase flour to 1½ cups plus 3 tablespoons. Bake at 400°F. for 20 to 30 minutes.

NUTRITION INFORMATION PER SERVING

SERVING SIZE: 1/9 OF RECIPE		PERCENT U.S. RDA PER SERVING	
CALORIES	220	PROTEIN	6%
PROTEIN	5g	VITAMIN A	6%
CARBOHYDRATE	36g	VITAMIN C	*
FAT	6g	THIAMINE	10%
SODIUM	345mg	RIBOFLAVIN	8%
POTASSIUM	230mg	NIACIN	8%
		CALCIUM	4%
		IRON	6%

*Contains less than 2% of the U.S. RDA of this nutrient.

A coffee break treat for lemon lovers!

Lemon Streusel Coffee Cake

- 1 pkg. Pillsbury Plus Lemon Cake Mix
- 1 cup dairy sour cream
- ¼ cup water
- 3 eggs
- 1 cup finely chopped walnuts
- ½ cup firmly packed brown sugar
- ½ teaspoon cinnamon

Heat oven to 325°F. Grease and flour 13x9-inch pan. Reserve 2 tablespoons dry cake mix. In large bowl, combine remaining cake mix, sour cream, water and eggs at low speed until moistened; beat 2 minutes at **highest** speed. In small bowl, combine walnuts, brown sugar, cinnamon and reserved cake mix. Pour half of batter into prepared pan. Sprinkle half of walnut mixture evenly over batter; spread with remaining batter. Sprinkle remaining walnut mixture evenly over batter. Bake at 325°F. for 40 to 50 minutes or until toothpick inserted in center comes out clean. Cool completely. 12 servings.

HIGH ALTITUDE—Above 3500 Feet: Add 3 tablespoons flour to dry cake mix. Bake at 350°F. for 40 to 50 minutes.

NUTRITION INFORMATION PER SERVING

SERVING SIZE: 1/12 OF RECIPE		PERCENT U.S. RDA PER SERVING	
CALORIES	340	PROTEIN	8%
PROTEIN	6g	VITAMIN A	6%
CARBOHYDRATE	40g	VITAMIN C	*
FAT	19g	THIAMINE	10%
SODIUM	307mg	RIBOFLAVIN	10%
POTASSIUM	140mg	NIACIN	6%
		CALCIUM	8%
		IRON	8%

*Contains less than 2% of the U.S. RDA of this nutrient.

The name says it all . . . they'll be back for more.

S'More Snack Cake

- 1 cup Pillsbury's Best® All Purpose or Unbleached Flour
- 2 cups graham cracker crumbs
- 1 teaspoon baking powder
- ½ teaspoon soda
- ½ teaspoon salt
- 1 cup firmly packed brown sugar
- ½ cup shortening
- 3 eggs
- 1 cup milk
- 1 cup miniature semi-sweet chocolate chips
- 7-oz. jar (1½ cups) marshmallow creme

Heat oven to 350°F. Grease and flour 13×9-inch pan. Lightly spoon flour into measuring cup; level off. In medium bowl, combine flour, graham cracker crumbs, baking powder, soda and salt; set aside. In large bowl, beat brown sugar, shortening and eggs until well blended. Add dry ingredients and milk; mix at low speed until well combined. Beat at medium speed 1 minute. Stir in ¾ cup of the chocolate chips. Spread batter evenly in prepared pan. Bake at 350°F. for 25 to 35 minutes or until toothpick inserted in center comes out clean. Cool 15 minutes.

Meanwhile, in small saucepan over low heat melt remaining ½ cup chocolate chips. Spoon teaspoonfuls of marshmallow creme onto top of warm cake; carefully spread with knife dipped in hot water. Swirl melted chocolate through marshmallow creme to marble. Cool completely. 16 servings.

HIGH ALTITUDE—Above 3500 Feet: Increase flour to 1 cup plus 2 tablespoons. Bake at 375°F. for 20 to 30 minutes.

NUTRITION INFORMATION PER SERVING

SERVING SIZE		PERCENT U.S. RDA PER SERVING
1/16 OF RECIPE		
CALORIES	310	PROTEIN 6%
PROTEIN	4g	VITAMIN A 2%
CARBOHYDRATE	49g	VITAMIN C 2%
FAT	12g	THIAMIN 6%
SODIUM	280mg	RIBOFLAVIN 8%
POTASSIUM	200mg	NIACIN 2%
		CALCIUM 4%
		IRON 4%

A date-nut filling ripples through this moist yogurt coffee cake.

Coffee Coffee Cake

CAKE

- ½ cup chopped pecans
- 1 pkg. Pillsbury Plus Yellow Cake Mix
- ½ cup cold coffee
- 8-oz. carton plain yogurt
- 3 eggs

FILLING

- ½ cup firmly packed brown sugar
- ¼ cup chopped pecans
- ¼ cup chopped dates
- 2 tablespoons flour
- 2 teaspoons cinnamon
- 2 tablespoons margarine or butter, softened

Heat oven to 350°F. Grease and flour 12-cup fluted tube or 10-inch tube pan. Sprinkle ½ cup pecans evenly in bottom of pan. In large bowl, combine remaining cake ingredients at low speed until moistened; beat 2 minutes at highest speed. Pour half of batter carefully over pecans in pan. In small bowl, combine all filling ingredients until well mixed. Sprinkle evenly over batter; spread remaining batter over filling.

Bake at 350°F. for 40 to 50 minutes or until toothpick inserted in center comes out clean. Cool upright in pan 25 minutes; invert onto serving plate. Serve warm or cool. 16 servings.

HIGH ALTITUDE—Above 3500 Feet: Add 3 tablespoons flour to dry cake mix. Bake at 375°F. for 35 to 45 minutes.

NUTRITION INFORMATION PER SERVING

SERVING SIZE		PERCENT U.S. RDA PER SERVING
1/16 OF RECIPE		
CALORIES	320	PROTEIN 6%
PROTEIN	6g	VITAMIN A 6%
CARBOHYDRATE	50g	VITAMIN C *
FAT	10g	THIAMIN 10%
SODIUM	340mg	RIBOFLAVIN 8%
POTASSIUM	120mg	NIACIN 6%
		CALCIUM 6%
		IRON 6%

*Contains less than 2% of the U.S. RDA of this nutrient

These moist, currant-studded orange cupcakes aren't just for kids.

Swift Currant Cakes

SAUCE

- ½ cup sugar
- ⅛ cup water
- 1 tablespoon grated orange peel
- 1 cup dried currants
- 1 tablespoon rum extract

CAKE

- 2 cups Pillsbury's Best® All Purpose or Unbleached Flour
- ¼ cup sugar
- 3 teaspoons baking powder
- ½ teaspoon salt
- ¼ cup milk
- ½ cup margarine or butter, softened
- 1 teaspoon vanilla
- 2 eggs

FROSTING

- 1 cup powdered sugar
- 1 tablespoon margarine or butter, softened
- 1 to 2 tablespoons milk
- 1 tablespoon grated orange peel

Heat oven to 350°F. Line muffin cups with paper baking cups. In small saucepan, combine ½ cup sugar, water and 1 tablespoon grated orange peel. Bring to a boil; remove from heat. Stir in currants and rum extract. Let stand 30 minutes; drain, reserving syrup in saucepan.

In large bowl, combine all cake ingredients at low speed until moistened; beat 3 minutes at medium speed. Fold in drained currants. Spoon batter into prepared muffin cups, filling ⅓ to ⅔ full.

Bake at 350°F. for 20 to 30 minutes or until toothpick inserted in center comes out clean. With long-tined fork, immediately pierce tops of cupcakes.

Heat reserved syrup; spoon over cupcakes. Cool completely. In small bowl, blend all frosting ingredients until smooth and of desired frosting consistency. Spread over cupcakes.* 18 to 24 cupcakes.

TIP: *If desired, omit glaze and serve plain or sprinkled with powdered sugar.

HIGH ALTITUDE—Above 3500 Feet: Bake at 375°F. for 15 to 25 minutes.

NUTRITION INFORMATION PER SERVING

SERVING SIZE: 1 CUPCAKE		PERCENT U.S. RDA PER SERVING
CALORIES	190	PROTEIN 2%
PROTEIN	2g	VITAMIN A 4%
CARBOHYDRATE	34g	VITAMIN C 6%
FAT	5g	THIAMINE 6%
SODIUM	150mg	RIBOFLAVIN 6%
POTASSIUM	60mg	NIACIN 2%
		CALCIUM 2%
		IRON 2%

Bake this one when time is especially short.

Quick Caramel Apple Cake

CAKE

- 1 pkg. Pillsbury Plus Oats 'n Brown Sugar Cake Mix
- 3 eggs
- 20-oz. can apple fruit pie filling

FROSTING

- 1 can Pillsbury Ready To Spread Caramel Pecan Frosting Supreme

Heat oven to 350°F. Grease and flour 13x9-inch pan. In large bowl, combine all cake ingredients at low speed until moistened; beat 1 minute at medium speed. Pour batter into prepared pan. Bake at 350°F. for 30 to 40 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes. Spread caramel pecan frosting over warm cake. Serve warm or cool. 12 servings.

HIGH ALTITUDE—Above 3500 Feet: No change.

NUTRITION INFORMATION PER SERVING

SERVING SIZE: 1/12 OF RECIPE		PERCENT U.S. RDA PER SERVING
CALORIES	390	PROTEIN 6%
PROTEIN	4g	VITAMIN A 2%
CARBOHYDRATE	67g	VITAMIN C *
FAT	12g	THIAMINE 6%
SODIUM	360mg	RIBOFLAVIN 6%
POTASSIUM	80mg	NIACIN 4%
		CALCIUM 4%
		IRON 15%

*Contains less than 2% of the U.S. RDA of this nutrient.

The unexpected addition — cream cheese!

Carrot 'n Spice Surprise Cupcakes

CUPCAKES

- 1 pkg. Pillsbury Plus Carrot 'n Spice Cake Mix
- 1 cup dairy sour cream
- ⅓ cup oil
- 3 eggs

FILLING

- 8-oz. pkg. cream cheese, softened
- ⅓ cup sugar
- 1 egg yolk
- Powdered sugar

Heat oven to 350°F. Line muffin cups with paper baking cups. In large bowl, combine all cupcake ingredients at low speed until moistened; beat 2 minutes at **highest** speed. Set aside. In small bowl, blend all filling ingredients except powdered sugar until smooth. Fill prepared muffin cups ¼ full with batter. Place about 1 teaspoon of filling in center of each; top with additional batter, filling muffin cups ⅔ full.

Bake at 350°F. for 25 to 35 minutes or until cupcakes spring back when touched lightly in center. Sprinkle tops of cupcakes with powdered sugar or if desired, cool and frost with vanilla frosting. Store in refrigerator. 2½ to 3 dozen cupcakes.

HIGH ALTITUDE—Above 3500 Feet: No change.

NUTRITION INFORMATION PER SERVING

SERVING SIZE: 1 CUPCAKE		PERCENT U.S. RDA PER SERVING
CALORIES	160	PROTEIN 3%
PROTEIN	2g	VITAMIN A 20%
CARBOHYDRATE	19g	VITAMIN C *
FAT	10g	THIAMINE 6%
SODIUM	140mg	RIBOFLAVIN 6%
POTASSIUM	40mg	NIACIN 2%
		CALCIUM 2%
		IRON 2%

*Contains less than 2% of the U.S. RDA of this nutrient.

A tender melt-in-your-mouth delicacy.

Easy Orange-Honey Cake

CAKE

- 1 pkg. Pillsbury Plus Yellow Cake Mix
- ¾ cup water
- ½ cup orange juice
- ¼ cup oil
- ¼ cup honey
- 2 eggs

SYRUP

- 2 cups powdered sugar
- ½ cup orange juice

Heat oven to 350°F. Generously grease and flour 12-cup fluted tube pan. In large bowl, combine all cake ingredients at low speed until moistened; beat 2 minutes at **highest** speed. Pour batter into prepared pan.

Bake at 350°F. for 35 to 45 minutes or until toothpick inserted in center comes out clean. In small saucepan, bring syrup ingredients to a boil. Using long-tined fork, pierce hot cake at ½-inch intervals; immediately pour half of syrup over cake. Let stand 5 minutes; invert onto serving plate. Spoon remaining syrup over cake. Cool completely. 16 servings.

HIGH ALTITUDE—Above 3500 Feet: Add 3 tablespoons flour to dry cake mix. Bake at 375°F. for 30 to 40 minutes.

NUTRITION INFORMATION PER SERVING

SERVING SIZE: 1/16 OF RECIPE		PERCENT U.S. RDA PER SERVING
CALORIES	250	PROTEIN 2%
PROTEIN	2g	VITAMIN A *
CARBOHYDRATE	43g	VITAMIN C 6%
FAT	8g	THIAMINE 6%
SODIUM	215mg	RIBOFLAVIN 6%
POTASSIUM	40mg	NIACIN 2%
		CALCIUM 2%
		IRON 2%

*Contains less than 2% of the U.S. RDA of this nutrient.

Extra moist and packed with nuts and currants. It's so easy with Quick Bread Mix.

Mix 'n Bake Zucchini Cake

- 1 pkg. Pillsbury Nut Quick Bread Mix
- ½ cup sugar
- 2 teaspoons cinnamon
- ¼ cup oil
- 3 eggs
- 1½ cups shredded zucchini
- 1 cup currants

Heat oven to 350°F. Grease and flour 9-inch square pan. In large bowl, combine quick bread mix, sugar, cinnamon, oil and eggs; mix until well blended. Stir in zucchini and currants. Pour batter into prepared pan. Bake at 350°F. for 40 to 50 minutes or until toothpick inserted in center comes out clean. If desired, drizzle with a powdered sugar glaze. Serve warm or cool. Store in refrigerator. 9 servings.

HIGH ALTITUDE—Above 3500 Feet: Add 2 tablespoons flour to dry quick bread mix. Bake at 375°F. for 40 to 50 minutes.

NUTRITION INFORMATION PER SERVING

SERVING SIZE		PERCENT U.S. RDA	
1/9 OF RECIPE		PER SERVING	
CALORIES	600	PROTEIN	6%
PROTEIN	7g	VITAMIN A	8%
CARBOHYDRATE	70g	VITAMIN C	10%
FAT	37g	THIAMINE	15%
SODIUM	330mg	RIBOFLAVIN	10%
POTASSIUM	350mg	NIACIN	6%
		CALCIUM	4%
		IRON	8%

Orange Carrot Cake (recipe p.40)
Mix 'n Bake Zucchini Cake

Just a hint of mint surrounded by fudge!

Fudge Bottom Mint Cake

FILLING

6-oz. pkg. (1 cup) semi-sweet chocolate chips
¼ cup margarine or butter
1 cup chopped nuts
½ cup sugar
2 eggs

CAKE

1 pkg. Pillsbury Plus Chocolate Mint Cake Mix
1¼ cups water
⅓ cup oil
3 eggs

FROSTING

1 can Pillsbury Ready To Spread Chocolate Fudge Frosting Supreme

Heat oven to 350°F. Grease and flour 13x9-inch pan. In small saucepan, melt chocolate chips and margarine over low heat, stirring constantly; remove from heat. Stir in nuts, sugar and 2 eggs until well blended; set aside.

In large bowl, combine all cake ingredients at low speed until moistened; beat 2 minutes at **highest** speed. Pour half of batter into prepared pan. Drop filling by spoonfuls onto top of batter; spread evenly. Pour remaining batter over filling. Bake at 350°F. for 40 to 50 minutes or until cake springs back when touched lightly in center. Cool completely. Frost with fudge frosting. 12 servings.

HIGH ALTITUDE—Above 3500 Feet: Add 6 tablespoons flour to dry cake mix. Increase water to 1⅓ cups plus 2 tablespoons. Bake at 375°F. for 40 to 50 minutes.

NUTRITION INFORMATION PER SERVING

SERVING SIZE		PERCENT U.S. RDA PER SERVING*	
1/12 OF RECIPE			
CALORIES	600	PROTEIN	10%
PROTEIN	7g	VITAMIN A	8%
CARBOHYDRATE	74g	VITAMIN C	*
FAT	32g	THIAMINE	10%
SODIUM	500mg	RIBOFLAVIN	8%
POTASSIUM	85mg	NIACIN	4%
		CALCIUM	10%
		IRON	10%

*Contains less than 2% of the U.S. RDA of this nutrient

A take-along favorite.

Orange Carrot Cake

CAKE

3 cups Pillsbury's Best® All Purpose or Unbleached Flour
2 cups sugar
1 cup coconut
2½ teaspoons soda
1 teaspoon salt
2½ teaspoons cinnamon
2 cups (4 medium) shredded carrots
1¼ cups oil
2 teaspoons vanilla
1 teaspoon grated orange peel
3 eggs
11-oz. can mandarin orange segments, undrained

FROSTING

3 cups powdered sugar
8-oz. pkg. cream cheese, softened
2 tablespoons margarine or butter, melted
1 teaspoon vanilla
½ to 1 cup chopped nuts, if desired

Heat oven to 350°F. Grease 13x9-inch pan. Lightly spoon flour into measuring cups; level off. In large bowl, combine all cake ingredients at low speed until moistened; beat 2 minutes at **highest** speed. Pour batter into prepared pan.

Bake at 350°F. for 45 to 55 minutes or until toothpick inserted in center comes out clean. Cool completely. In large bowl, combine all frosting ingredients except nuts; beat until smooth. Spread over cooled cake; sprinkle with nuts. Store in refrigerator. 16 servings.

HIGH ALTITUDE—Above 3500 Feet: Decrease soda to 2 teaspoons. Bake at 350°F. for 40 to 45 minutes.

NUTRITION INFORMATION PER SERVING

SERVING SIZE		PERCENT U.S. RDA PER SERVING*	
1/16 OF RECIPE			
CALORIES	540	PROTEIN	10%
PROTEIN	6g	VITAMIN A	60%
CARBOHYDRATE	69g	VITAMIN C	6%
FAT	32g	THIAMINE	15%
SODIUM	300mg	RIBOFLAVIN	10%
POTASSIUM	190mg	NIACIN	6%
		CALCIUM	6%
		IRON	6%

For those times when you prefer plain to fancy.

Glazed Pear Cake

CAKE

16-oz. can pear halves or slices, drained, reserving liquid for cake and glaze
1 pkg. Pillsbury Plus Yellow Cake Mix
2 teaspoons cinnamon
½ cup dairy sour cream
⅓ cup margarine or butter, softened
3 eggs
½ cup chopped walnuts

GLAZE

2 tablespoons margarine or butter
¾ cup firmly packed brown sugar
½ cup powdered sugar

Heat oven to 375°F. Grease and flour 13x9-inch pan. Chop pears; set aside. In large bowl, combine cake mix, cinnamon, ½ cup reserved pear liquid, sour cream, ⅓ cup margarine and eggs at low speed until moistened; beat 2 minutes at **highest** speed. Fold in reserved pears and walnuts. Pour batter into prepared pan. Bake at 375°F. for 40 to 50 minutes or until toothpick inserted in center comes out clean. Cool completely.

In small saucepan, melt 2 tablespoons margarine over low heat. Stir in 2 tablespoons remaining pear liquid (if remaining pear liquid does not equal 2 tablespoons, add water) and brown sugar; bring to a boil. Stir in powdered sugar; boil 1 minute, stirring constantly. Remove from heat. Immediately pour glaze evenly over cooled cake; spread to edges. Cool completely. Store in refrigerator. 12 servings.

HIGH ALTITUDE—Above 3500 Feet: Add 3 tablespoons flour to dry cake mix. Bake at 375°F. for 35 to 45 minutes.

NUTRITION INFORMATION PER SERVING

SERVING SIZE 1/12 OF RECIPE		PERCENT U.S. RDA PER SERVING	
CALORIES	360	PROTEIN	6%
PROTEIN	4g	VITAMIN A	10%
CARBOHYDRATE	60g	VITAMIN C	*
FAT	12g	THIAMINE	10%
SODIUM	360mg	RIBOFLAVIN	6%
POTASSIUM	130mg	NIACIN	4%
		CALCIUM	6%
		IRON	6%

*Contains less than 2% of the U.S. RDA of this nutrient

A pleasing blend of flavors makes this cake an excellent choice for any coffee cake occasion.

Pecan Topped Peach Cake

TOPPING

2 tablespoons brown sugar
3 tablespoons margarine or butter, softened
⅘ cup chopped pecans

CAKE

1 pkg. Pillsbury Plus Oats 'n Brown Sugar Cake Mix
1 teaspoon cinnamon
⅓ cup oil
3 eggs
16-oz. can peach slices, drained

Heat oven to 350°F. Grease and flour 12-cup fluted tube pan. In small bowl, combine all topping ingredients until crumbly. Sprinkle evenly over bottom of prepared pan. In large bowl, combine all cake ingredients at low speed until moistened; beat 2 minutes at **highest** speed. Pour batter over topping in pan.

Bake at 350°F. for 40 to 50 minutes or until toothpick inserted in center comes out clean. Cool upright in pan 3 minutes; invert onto serving plate. Serve warm or cool. Store in refrigerator. 16 servings.

HIGH ALTITUDE—Above 3500 Feet: Add 3 tablespoons flour to dry cake mix. Bake at 375°F. for 35 to 45 minutes.

NUTRITION INFORMATION PER SERVING

SERVING SIZE 1/16 OF RECIPE		PERCENT U.S. RDA PER SERVING	
CALORIES	290	PROTEIN	4%
PROTEIN	3g	VITAMIN A	6%
CARBOHYDRATE	40g	VITAMIN C	*
FAT	13g	THIAMINE	6%
SODIUM	250mg	RIBOFLAVIN	6%
POTASSIUM	100mg	NIACIN	6%
		CALCIUM	2%
		IRON	4%

*Contains less than 2% of the U.S. RDA of this nutrient

Quick and easy with Quick Bread Mix. Young cooks will enjoy baking this one.

Quick Mix Fruit Cocktail Cake

- 1 pkg. Pillsbury Date, Banana or Nut Quick Bread Mix
- 16-oz. can fruit cocktail, undrained
- 1 egg
- ½ cup chopped nuts
- ½ cup semi-sweet chocolate chips
- ½ cup firmly packed brown sugar

Heat oven to 375°F. Grease and flour 8 or 9-inch square pan. In large bowl, combine quick bread mix, undrained fruit cocktail and egg; stir 60 to 75 strokes until well blended. Pour batter into prepared pan. Combine nuts, chocolate chips and brown sugar; sprinkle over batter. Bake at 375°F. for 35 to 45 minutes or until toothpick inserted in center comes out clean. Serve warm or cool. If desired, serve topped with whipped cream or ice cream. Store in refrigerator. 9 servings.

HIGH ALTITUDE—Above 3500 Feet: Add 2 tablespoons flour to dry quick bread mix. Bake as directed above.

NUTRITION INFORMATION PER SERVING

SERVING SIZE		PERCENT U.S. RDA PER SERVING*	
1/9 OF RECIPE			
CALORIES	360	PROTEIN	6%
PROTEIN	3g	VITAMIN A	2%
CARBOHYDRATE	60g	VITAMIN C	*
FAT	11g	THIAMIN	15%
SODIUM	280mg	RIBOFLAVIN	8%
POTASSIUM	270mg	NIACIN	4%
		CALCIUM	6%
		IRON	10%

*Contains less than 2% of the U.S. RDA of the nutrient.

A brown sugar cake with a crunchy candy bar topping.

Toffee Bar Cake

- 2 cups Pillsbury's Best® All Purpose or Unbleached Flour
- 2 cups firmly packed brown sugar
- ½ cup shortening
- 1 teaspoon soda
- ½ teaspoon salt
- 1 cup milk
- 1 teaspoon vanilla
- 1 egg
- ½ cup chopped nuts
- 6 (1-1/16-oz.) toffee bars, broken into small pieces

Heat oven to 350°F. Grease 13x9-inch pan. Lightly spoon flour into measuring cup; level off. In large bowl, combine flour, brown sugar and shortening until crumbly; reserve 1 cup for topping. Add soda, salt, milk, vanilla and egg to remaining crumb mixture; beat 3 minutes. Pour into prepared pan. Sprinkle with reserved crumb mixture, nuts and toffee bars. Bake at 350°F. for 30 to 40 minutes or until toothpick inserted in center comes out clean. Cool completely. Serve with whipped cream, if desired. 12 servings.

HIGH ALTITUDE—Above 3500 Feet: Decrease brown sugar to 1¾ cups. Reserve ¾ cup mixture for topping. Increase eggs to 2. Bake at 375°F. for 30 to 40 minutes.

NUTRITION INFORMATION PER SERVING

SERVING SIZE		PERCENT U.S. RDA PER SERVING*	
1/12 OF RECIPE			
CALORIES	440	PROTEIN	8%
PROTEIN	5g	VITAMIN A	2%
CARBOHYDRATE	67g	VITAMIN C	*
FAT	18g	THIAMIN	25%
SODIUM	280mg	RIBOFLAVIN	10%
POTASSIUM	270mg	NIACIN	6%
		CALCIUM	6%
		IRON	10%

*Contains less than 2% of the U.S. RDA of the nutrient.

An irresistible treat for chocolate-peanut butter lovers!

Peanut Butter Cups

- 1¾ cups Pillsbury's Best® All Purpose or Unbleached Flour
- ¼ cups firmly packed brown sugar
- 3 teaspoons baking powder
- 1 teaspoon salt
- 1 cup milk
- ⅓ cup shortening
- ⅙ cup peanut butter
- 1 teaspoon vanilla
- 2 eggs
- 24 miniature milk chocolate-covered peanut butter cups

Heat oven to 350°F. Line 24 muffin cups with paper baking cups. Lightly spoon flour into measuring cup, level off. In large bowl, combine all cupcake ingredients except peanut butter cups at low speed until moistened; beat 2 minutes at medium speed. Fill prepared muffin cups ⅔ full. Press peanut butter cup into batter until top edge is even with batter. Bake at 350°F. for 18 to 28 minutes or until cupcake springs back when touched lightly. Serve warm or cool. 24 cupcakes

HIGH ALTITUDE—Above 3500 Feet: No change.

NUTRITION INFORMATION PER SERVING

		PERCENT U.S. RDA PER SERVING*
CALORIES	195	
PROTEIN	4g	PROTEIN 8%
CARBOHYDRATE	28g	VITAMIN A *
FAT	7g	VITAMIN C *
SODIUM	185mg	THIAMINE 6%
POTASSIUM	120mg	RIBOFLAVIN 8%
		NIACIN 6%
		CALCIUM 6%
		IRON 6%

*Contains less than 2% of the U.S. RDA of these nutrients

Apples and whole wheat flour make this a nutritious treat for sweets lovers.

Whole Wheat Apple Ring Cake

CAKE

- 3 cups Pillsbury's Best® Whole Wheat Flour
- 2 teaspoons baking powder
- ½ teaspoon salt
- 1 teaspoon cinnamon
- 2 cups firmly packed brown sugar
- 1¼ cups oil
- 2 teaspoons vanilla
- 4 eggs
- 2 cups shredded, peeled apples

GLAZE

- ½ cup firmly packed brown sugar
- 1 tablespoon light corn syrup
- 1 tablespoon margarine or butter
- 1 tablespoon milk

Heat oven to 350°F. Grease and flour 12-cup fluted tube pan. Lightly spoon flour into measuring cup; level off. In medium bowl, combine flour, baking powder, salt and cinnamon; set aside. In large bowl, combine brown sugar, oil, vanilla and eggs; beat well. Add flour mixture; blend well. Fold in shredded apples. Spoon batter into prepared pan. Bake at 350°F. for 45 to 55 minutes or until toothpick inserted in center comes out clean. Cool upright in pan 10 minutes; invert onto serving plate. Cool completely.

In small saucepan, combine all glaze ingredients; bring to a boil. Boil 1 minute, stirring constantly. Cool 5 to 10 minutes or until of drizzling consistency. Using pastry tube and tip or spoon, drizzle glaze over cooled cake. 16 servings.

HIGH ALTITUDE—Above 3500 Feet: Decrease brown sugar to 1¼ cups. Bake at 375°F. for 35 to 45 minutes.

NUTRITION INFORMATION PER SERVING

SERVING SIZE		PERCENT U.S. RDA PER SERVING
1/16 OF RECIPE		
CALORIES	460	PROTEIN 8%
PROTEIN	5g	VITAMIN A 6%
CARBOHYDRATE	58g	VITAMIN C *
FAT	23g	THIAMINE 10%
SODIUM	350mg	RIBOFLAVIN 6%
POTASSIUM	200mg	NIACIN 6%
		CALCIUM 4%
		IRON 10%

*Contains less than 2% of the U.S. RDA of this nutrient

A layer of butterscotch chips bake inside this honey spice cake. Granola adds a delightful crunch.

Granola Streusel Spice Cake

- 1 pkg. Pillsbury Plus Applesauce Spice Cake Mix
- 8 oz. carton plain yogurt
- ⅓ cup water
- ⅓ cup oil
- 3 eggs
- 6 oz. pkg. (1 cup) butterscotch chips
- 1 cup granola, coarsely crushed
- 2 tablespoons brown sugar
- 1 tablespoon margarine or butter, softened

Heat oven to 350°F. Grease and flour 13x9-inch pan. In large bowl, combine cake mix, yogurt, water, oil and eggs at low speed until moistened; beat 2 minutes at highest speed. Spread half of batter in prepared pan. Sprinkle butterscotch chips and ½ cup granola evenly over batter in pan. Evenly spread remaining batter over filling. In small bowl, combine remaining ½ cup granola, brown sugar and margarine until crumbly. Sprinkle over cake. Bake at 350°F. for 30 to 40 minutes or until toothpick inserted in center comes out clean. Cool completely. 12 servings.

HIGH ALTITUDE—Above 3500 Feet: Bake at 375°F. for 25 to 35 minutes.

NUTRITION INFORMATION PER SERVING

SERVING SIZE		PERCENT U.S. RDA PER SERVING
1/12 OF RECIPE		
CALORIES	360	PROTEIN 6%
PROTEIN	7g	VITAMIN A 6%
CARBOHYDRATE	50g	VITAMIN C *
FAT	15g	THIAMINE 6%
SODIUM	310mg	RIBOFLAVIN 8%
POTASSIUM	200mg	NIACIN 4%
		CALCIUM 6%
		IRON 8%

*Contains less than 2% of the U.S. RDA of this nutrient

There's nothing like a good homemade cake for any eating occasion.

Anytime Oatmeal Cake

- 1½ cups quick-cooking rolled oats
- 1¾ cups boiling water
- 1½ cups Pillsbury's Best® All Purpose or Unbleached Flour
- 1 teaspoon soda
- ½ teaspoon baking powder
- ½ teaspoon salt
- 1½ teaspoons cinnamon
- ½ teaspoon nutmeg
- 1 cup sugar
- 1 cup firmly packed brown sugar
- ½ cup margarine or butter, softened
- 1 teaspoon vanilla
- 3 eggs
- Powdered sugar

Heat oven to 350°F. Grease and flour 12-cup fluted tube pan. In small bowl combine rolled oats and boiling water; let stand 20 minutes. Lightly spoon flour into measuring cup; level off. In medium bowl, combine flour, soda, baking powder, salt, cinnamon and nutmeg; set aside. In large bowl, beat sugar, brown sugar and margarine. Add vanilla and eggs; blend well. Add oatmeal and flour mixture; mix until well combined. Pour batter into prepared pan.

Bake at 350°F. for 45 to 55 minutes or until toothpick inserted in center comes out clean. Cool upright in pan; 10 minutes; invert onto serving plate. Cool completely. Sprinkle with powdered sugar. 16 servings.

HIGH ALTITUDE—Above 3500 Feet: Decrease granulated sugar to ¾ cup. Bake at 375°F. for 35 to 45 minutes.

NUTRITION INFORMATION PER SERVING

SERVING SIZE		PERCENT U.S. RDA PER SERVING	
1/16 OF RECIPE			
CALORIES	290	PROTEIN	6%
PROTEIN	6g	VITAMIN A	6%
CARBOHYDRATE	47g	VITAMIN C	*
FAT	9g	THIAMINE	6%
SODIUM	230mg	RIBOFLAVIN	6%
POTASSIUM	100mg	NIACIN	2%
		CALCIUM	2%
		IRON	7%

*Contains less than 2% of the U.S. RDA of this nutrient.

Two favorite flavors in one irresistible cake. You'll bake this one again and again.

Double Chocolate Cream Cheese Cake

CAKE

- 3 cups Pillsbury's Best® All Purpose or Unbleached Flour
- 2 cups sugar
- ½ cup cocoa
- 2 teaspoons soda
- ½ teaspoon salt
- 2 cups hot coffee
- ⅔ cup oil
- 2 tablespoons vinegar
- 2 teaspoons vanilla
- 2 eggs

FILLING

- ½ cup sugar
- 8-oz. pkg. cream cheese, softened
- ½ teaspoon vanilla
- 1 egg
- 6-oz. pkg. (1 cup) semi-sweet chocolate chips
- 1 cup finely chopped nuts
- ¼ cup sugar

Heat oven to 350°F. Grease and flour bottom only of 13x9-inch pan. Lightly spoon flour into measuring cup; level off. In large bowl, combine all cake ingredients at low speed until moistened; beat 1 minute at medium speed (batter will be thin). Pour batter into prepared pan. In small bowl, beat ¼ cup sugar, cream cheese, ½ teaspoon vanilla and 1 egg until fluffy; stir in chocolate chips and nuts. Spoon teaspoonfuls of filling evenly over batter; sprinkle with ¼ cup sugar. Bake at 350°F. for 45 to 60 minutes or until toothpick inserted in center comes out clean. Cool completely. Store in refrigerator. 16 servings.

HIGH ALTITUDE—Above 3500 Feet: Decrease soda to 1½ teaspoons. Bake at 375°F. for 60 to 70 minutes.

NUTRITION INFORMATION PER SERVING

SERVING SIZE		PERCENT U.S. RDA PER SERVING	
1/16 OF RECIPE			
CALORIES	440	PROTEIN	10%
PROTEIN	8g	VITAMIN A	6%
CARBOHYDRATE	76g	VITAMIN C	*
FAT	15g	THIAMINE	10%
SODIUM	270mg	RIBOFLAVIN	8%
POTASSIUM	165mg	NIACIN	4%
		CALCIUM	2%
		IRON	8%

*Contains less than 2% of the U.S. RDA of this nutrient.

Old-fashioned flavor that brings back memories.

Nutty Maple Raisin Cake

CAKE

- 1 pkg. Pillsbury Plus Oats 'n Brown Sugar Cake Mix
- 1¼ cups buttermilk
- ⅓ cup oil
- 1 teaspoon maple extract
- 3 eggs
- ½ cup chopped nuts

FROSTING

- 1 can Pillsbury Ready To Spread Coconut Almond or Coconut Pecan Frosting Supreme
- ⅓ cup raisins
- ¼ teaspoon maple extract

Heat oven to 350°F. Grease and flour 13x9-inch pan. In large bowl, combine cake mix, buttermilk, oil, 1 teaspoon maple extract and eggs at low speed until moistened; beat 2 minutes at highest speed. Stir in nuts. Pour batter into prepared pan. Bake at 350°F. for 30 to 40 minutes or until toothpick inserted in center comes out clean. Cool completely. In small bowl, combine frosting, raisins and ¼ teaspoon maple extract; spread over cooled cake. 12 servings.

HIGH ALTITUDE—Above 3500 Feet: Add 3 tablespoons flour to dry cake mix. Bake at 375°F. for 30 to 40 minutes.

NUTRITION INFORMATION PER SERVING

		PERCENT U.S. RDA PER SERVING	
SERVING SIZE		PROTEIN	8%
ONE RECIPE		VITAMIN A	2%
CALORIES	440	VITAMIN C	*
PROTEIN	6g	THIAMINE	10%
CARBOHYDRATE	57g	RIBOFLAVIN	10%
FAT	21g	NIACIN	6%
SODIUM	290mg	CALCIUM	6%
POTASSIUM	200mg	IRON	6%

*Contains less than 2% of the U.S. RDA of this nutrient.

This one needs no frosting. It's a great cake for snacks, lunch boxes, picnics, potlucks and camping.

Banana Snack Cake

- 1 cup sugar
- 1 cup margarine or butter, softened
- 2 eggs
- ½ cup buttermilk*
- 1 cup (2 medium) mashed bananas
- 1 teaspoon vanilla
- 2 cups Pillsbury's Best® All Purpose or Unbleached Flour
- 1 cup quick-cooking rolled oats
- 1½ teaspoons soda
- ½ teaspoon salt
- 6-oz. pkg. (1 cup) semi-sweet chocolate chips
- ½ cup chopped nuts

Heat oven to 350°F. Grease 13x9-inch pan. In large bowl, combine sugar, margarine and eggs; mix well. Stir in buttermilk, bananas and vanilla; blend thoroughly. Lightly spoon flour into measuring cup; level off. Stir in flour, oats, soda and salt; mix well. Stir in chocolate chips. Spread batter in prepared pan. Sprinkle nuts evenly over top. Bake at 350°F. for 30 to 35 minutes or until toothpick inserted in center comes out clean. 16 servings.

TIP: *To substitute for buttermilk, use 1½ teaspoons vinegar or lemon juice plus milk to make ½ cup.

HIGH ALTITUDE—Above 3500 Feet: No change.

NUTRITION INFORMATION PER SERVING

		PERCENT U.S. RDA PER SERVING	
SERVING SIZE		PROTEIN	8%
ONE RECIPE		VITAMIN A	10%
CALORIES	360	VITAMIN C	2%
PROTEIN	5g	THIAMINE	6%
CARBOHYDRATE	54g	RIBOFLAVIN	6%
FAT	15g	NIACIN	6%
SODIUM	330mg	CALCIUM	2%
POTASSIUM	180mg	IRON	6%


Jelly Bean Confetti Cake

Unlimited
JUST-FOR-FUN CAKES

JUST-FOR-FUN CAKES

Cake baking is no chore when you're whipping up one of these delectable diversions. Popcorn, jelly beans, root beer—all sorts of surprise ingredients. So, round up some cookie cutters, ice cream cones, parfait glasses and a little creativity. Each recipe comes with a baked-in warranty—lots of good eating and smiles all around.

A neat TV or home movie treat.

Popcorn Cake

- 5½ quarts (14 cups) popped popcorn
- 6-oz. pkg. (1 cup) semi-sweet chocolate chips
- ½ cup margarine or butter
- ½ cup peanut butter
- 10½-oz. pkg. miniature marshmallows

Line entire 12-cup fluted tube pan or 10 inch tube pan with foil. In 6-quart container or 2 large bowls, combine popcorn and chocolate chips; set aside. In medium saucepan, melt margarine. Stir in peanut butter and marshmallows. Cook over low heat until marshmallows are melted, stirring constantly. Pour marshmallow mixture over popcorn and chocolate chips; stir to coat. Press mixture firmly into prepared pan. Cool completely; remove from pan. Cut into slices to serve. 16 servings.

NUTRITION INFORMATION PER SERVING

SERVING SIZE:		PERCENT U.S. RDA PER SERVING
1/16 OF RECIPE		
CALORIES	340	PROTEIN 6%
PROTEIN	5g	VITAMIN A 4%
CARBOHYDRATE	39g	VITAMIN C *
FAT	19g	THIAMINE *
SODIUM	120mg	RIBOFLAVIN *
POTASSIUM	90mg	NIACIN 6%
		CALCIUM *
		IRON 4%

*Contains less than 2% of the U.S. RDA of these nutrients

Brightly colored jelly beans dot this rich "buttery" cake — a real flavor sensation.

Jelly Bean Confetti Cake

- ⅔ cup miniature jelly beans, cut in half
- 2 cups Pillsbury's Best® All Purpose or Unbleached Flour
- 1½ cups sugar
- 1 cup margarine or butter, softened
- 8-oz. pkg. cream cheese, softened
- 1 teaspoon vanilla
- 3 eggs
- 1½ teaspoons baking powder
- ¼ teaspoon salt
- Powdered sugar

Heat oven to 325°F. Generously grease and flour 12-cup fluted tube pan. Lightly spoon flour into measuring cup; level off. In small bowl, toss jelly beans with 2 tablespoons of the flour; set aside. In large bowl, beat sugar, margarine, cream cheese and vanilla until well blended. Add eggs, 1 at a time, beating well after each addition. Add remaining flour, baking powder and salt; blend well. Spoon 1 cup batter evenly over bottom of prepared pan. Stir jelly beans into remaining batter; spoon into prepared pan.

Bake at 325°F. for 50 to 60 minutes or until toothpick inserted in center comes out clean. Cool upright in pan 10 minutes; invert onto serving plate. Cool completely. Sprinkle with powdered sugar. 16 servings.

HIGH ALTITUDE—Above 3500 Feet: Decrease sugar to 1 cup. Bake at 350°F. for 50 to 60 minutes.

NUTRITION INFORMATION PER SERVING

SERVING SIZE:		PERCENT U.S. RDA PER SERVING
1/16 OF RECIPE		
CALORIES	320	PROTEIN 6%
PROTEIN	6g	VITAMIN A 15%
CARBOHYDRATE	39g	VITAMIN C *
FAT	17g	THIAMINE 8%
SODIUM	250mg	RIBOFLAVIN 6%
POTASSIUM	90mg	NIACIN 6%
		CALCIUM 2%
		IRON 4%

*Contains less than 2% of the U.S. RDA of these nutrients

A lunchbox treat without the frosting mess.

Peanut Butter Snackwiches

- 1 pkg. Pillsbury Plus Yellow Cake Mix
- ¾ cup water
- ⅓ cup crunchy peanut butter
- 3 eggs
- ⅓ cup finely chopped peanuts
- ½ cup peanut butter, jelly, cream cheese or honey
- Assorted toppings — sliced bananas, raisins, granola, nuts, miniature marshmallows or chocolate chips

Heat oven to 350°F. Grease and flour two 8x4 or 9x5-inch loaf pans. In large bowl, combine cake mix, water, peanut butter, eggs and peanuts at low speed until moistened; beat 2 minutes at highest speed. Pour batter into prepared pans.

Bake at 350°F. for 35 to 45 minutes or until toothpick inserted in center comes out clean. Cool 15 minutes; remove from pans. Cool completely. Cut loaves into ½-inch slices. Spread half of the slices with peanut butter, jelly, cream cheese or honey; top with any of the assorted toppings. Cover with remaining cake slices. Serve immediately or wrap in plastic wrap until serving time. 16 to 18 servings.

HIGH ALTITUDE—Above 3500 Feet: No change.

NUTRITION INFORMATION PER SERVING

SERVING SIZE		PERCENT U.S. RDA PER SERVING	
CALORIES	400	PROTEIN	10%
PROTEIN	7g	VITAMIN A	2%
CARBOHYDRATE	50g	VITAMIN C	2%
FAT	19g	THIAMINE	6%
SODIUM	260mg	RIBOFLAVIN	8%
POTASSIUM	210mg	NIACIN	6%
		CALCIUM	6%
		IRON	6%

A sudden surprise not only for kids!

Candy Filled Cupcakes

- 1 pkg. Pillsbury Plus Devil's Food Cake Mix
- 1 ¼ cups water
- ⅓ cup oil
- 3 eggs
- 8 to 10 Snickers® or Milky Way® fun size candy bars, cut into thirds
- 1 can Pillsbury Ready To Spread Chocolate Fudge Frosting Supreme

Heat oven to 350°F. Line muffin cups with paper baking cups. In large bowl, combine cake mix, water, oil and eggs at low speed until moistened; beat 2 minutes at highest speed. Spoon batter into prepared muffin cups, filling ⅔ full; top each with candy piece pressing slightly into batter. Bake at 350°F. for 20 to 30 minutes or until cupcakes spring back when touched lightly in center. Remove from pans. Cool completely. Frost with fudge frosting. 24 to 30 cupcakes.

HIGH ALTITUDE—Above 3500 Feet: Add 5 tablespoons flour to dry cake mix. Bake at 375°F. for 15 to 25 minutes.

NUTRITION INFORMATION PER SERVING

SERVING SIZE		PERCENT U.S. RDA PER SERVING	
1 CUPCAKE			
CALORIES	180	PROTEIN	2%
PROTEIN	2g	VITAMIN A	*
CARBOHYDRATE	25g	VITAMIN C	*
FAT	8g	THIAMINE	2%
SODIUM	190mg	RIBOFLAVIN	2%
POTASSIUM	75mg	NIACIN	*
		CALCIUM	4%
		IRON	2%

*Contains less than 2% of the U.S. RDA of these nutrients.

This recipe offers many tasty cake flavor and filling choices. A fun project for the entire family.

Surprise Bundles

CAKE

- 1½ cups Pillsbury's Best® All Purpose or Unbleached Flour
- ⅓ cup sugar
- 1 teaspoon baking powder
- ½ teaspoon soda
- ¼ teaspoon salt
- 1 cup dairy sour cream
- ⅓ cup margarine or butter, softened
- 2 eggs
- Flavoring*

FILLINGS (choose 1 or a variety)

- 1 maraschino cherry, drained
- 1 almond, pecan half or walnut half
- 1 chocolate star or chocolate candy kiss
- 2 chocolate mint wafers
- 1 pitted date
- 1 teaspoon prepared mincemeat
- Cream Cheese Filling**

FROSTING

- 2 cups powdered sugar
- 2 tablespoons margarine or butter, softened or 1½ oz. cream cheese, softened
- 3 to 4 tablespoons milk
- 1 teaspoon vanilla

Heat oven to 350°F. Grease and flour 18 muffin cups or line with paper baking cups. Lightly spoon flour into measuring cup; level off. In large bowl, combine all cake ingredients at low speed until moistened; beat 1 minute at medium speed. Spread 1 slightly rounded tablespoon batter in each prepared muffin cup. Place 1 of the Fillings or 1 teaspoon Cream Cheese Filling in center of batter in each muffin cup; top with an additional ½ tablespoon batter. Bake at 350°F. for 20 to 30 minutes or until golden brown. Immediately remove from muffin cups. Cool completely.

In small bowl, blend all frosting ingredients until smooth and of desired frosting consistency; if desired, tint frosting with food coloring. Spread over cooled bundles. Decorate bundles as desired with decorator icing, colored sugar, candied fruit, nuts or other toppings. Store in refrigerator. 18 to 24 bundles.

TIPS. *CAKE FLAVOR OPTIONS:

- Almond — Add 1 teaspoon almond extract and ½ teaspoon vanilla.
- Lemon/Orange — Add 2 teaspoons lemon or orange peel and 2 teaspoons lemon or orange juice.
- Spicy — Add 1 teaspoon cinnamon and ¼ teaspoon nutmeg.
- Nutty Rum — Add 1 teaspoon nutmeg and 2 teaspoons rum extract.

**CREAM CHEESE FILLING: In small bowl, combine ½ cup sugar, 8-oz. pkg. cream cheese and 1 egg yolk. Use 1 teaspoon per bundle. Filling for 24 bundles.

One of the following can be added to cream cheese filling for additional variation:

- Cherry Almond — Add ¼ cup drained, chopped maraschino cherries and ¼ cup slivered or chopped almonds.
- Lemon or Orange — Add 2 teaspoons grated lemon or orange peel.
- Butter Brickle — Add ¼ cup crushed toffee and ¼ cup chopped nuts.
- Coco-Nut — Add ¼ cup flaked coconut and ¼ cup chopped nuts.

HIGH ALTITUDE—Above 3500 Feet: Decrease baking powder to ½ teaspoon. Bake at 375°F. for 18 to 22 minutes.

NUTRITION INFORMATION PER SERVING

SERVING SIZE		PERCENT U.S. RDA PER SERVING	
1 BUNDLE			
CALORIES	190	PROTEIN	8%
PROTEIN	3g	VITAMIN A	0%
CARBOHYDRATE	28g	VITAMIN C	*
FAT	8g	THIAMINE	4%
SODIUM	135mg	RIBOFLAVIN	4%
POTASSIUM	60mg	NIACIN	2%
		CALCIUM	2%
		IRON	2%

*Contains less than 2% of the U.S. RDA of this nutrient.

A fascinating party treat especially for kids. So easy to make and so fun to serve.

No-Bake Caterpillar Cake

- 1 cup milk
- 3¾-oz. pkg. instant pistachio pudding and pie filling mix
- 8-oz. container frozen whipped topping, thawed
- 6½-oz. pkg. (about 36) chocolate wafers
- Licorice strings
- Assorted candies or colored sugar
- Tinted coconut

In small bowl, combine milk and pudding mix. Beat with rotary beater or at low speed until well combined, about 1 minute; let stand 5 minutes. Fold in 1 cup whipped topping. Spread 1 tablespoon pudding mixture onto each chocolate wafer. On large piece of foil, stack frosted wafers to form 1 long roll. Wrap roll in foil; refrigerate 2 to 3 hours. Remove from foil; place on serving plate. Spread remaining whipped topping over entire roll. Use licorice strings to form "antennae". Decorate with assorted candies or colored sugar. Arrange green tinted coconut around caterpillar. (See page 3 for how to tint coconut.) Refrigerate until serving time. To serve, cut diagonally into slices. 12 servings.

HIGH ALTITUDE—Above 3500 Feet: No change.

NUTRITION INFORMATION PER SERVING

SERVING SIZE 1/12 OF RECIPE		PERCENT US RDA PER SERVING	
CALORIES	310	PROTEIN	2%
PROTEIN	2g	VITAMIN A	*
CARBOHYDRATE	30g	VITAMIN C	*
FAT	9g	THIAMINE	*
SODIUM	470mg	RIBOFLAVIN	2%
POTASSIUM	50mg	NIACIN	*
		CALCIUM	4%
		IRON	*

*Contains less than 2% of the US RDA of these nutrients

Decide for yourself: is it a cake or a pie?

Banana Nut Chocolate Dessert Wedges

- 1 pkg. Pillsbury Banana Quick Bread Mix
- ⅓ cup firmly packed brown sugar
- ¼ cup margarine or butter, softened
- 3-oz. pkg. cream cheese, softened
- ½ cup chopped pecans or walnuts
- ¾ cup milk
- 1 egg
- 3½-oz. pkg. chocolate pudding and pie filling mix (not instant)

Heat oven to 350°F. In large bowl, combine quick bread mix, brown sugar, margarine and cream cheese at low speed until crumbly. Press 1½ cups crumbs over bottom and up sides of ungreased 10-inch pie pan or 9-inch deep pie pan; sprinkle with pecans. To reserved crumbs, add milk, egg and pudding mix; blend well. Pour into prepared crust. Bake at 350°F. for 40 to 50 minutes or until toothpick inserted in center comes out clean. Cool completely. Serve with whipped topping, if desired. Store in refrigerator. 8 servings.

HIGH ALTITUDE—Above 3500 Feet: No change.

NUTRITION INFORMATION PER SERVING

SERVING SIZE 1/8 OF RECIPE		PERCENT US RDA PER SERVING	
CALORIES	470	PROTEIN	10%
PROTEIN	6g	VITAMIN A	10%
CARBOHYDRATE	64g	VITAMIN C	*
FAT	21g	THIAMINE	8%
SODIUM	360mg	RIBOFLAVIN	15%
POTASSIUM	180mg	NIACIN	6%
		CALCIUM	6%
		IRON	10%

*Contains less than 2% of the US RDA of these nutrients

A party hit and no specialty cake pans needed!

Peppermint Bon-Bon Checkerboard Cake

CAKE

- 1 pkg. Pillsbury Plus Fudge Marble Cake Mix
- 1 cup water
- ⅓ cup oil
- 3 eggs
- 1 oz. (1 square) semi-sweet chocolate, grated
- ¼ teaspoon mint extract
- 2 to 3 drops green food coloring
- 2 tablespoons water

FROSTING

- 1 can Pillsbury Ready To Spread Chocolate Fudge Frosting Supreme

Heat oven to 350°F. Grease and flour two 9 or 8-inch round cake pans. To get checkerboard effect, use foil ring dividers as shown in diagram below. To make ring dividers, fold two 15x6-inch pieces of foil lengthwise to form two 15x2-inch strips. Shape strips into 4 ½-inch diameter rings; fasten with paper clips. Place in center of each prepared pan.

In large bowl, combine cake mix (reserve marble pouch), 1 cup water, oil and eggs at low speed until moistened; beat 2 minutes at **highest** speed. Pour half of batter into another bowl; set aside. To remaining batter, add grated chocolate, mint extract and green food coloring; blend well. To reserved batter, add reserved marble pouch and 2 tablespoons water; blend well. Fill outer ring of 1 pan with mint batter; fill inner circle with chocolate batter. Fill outer ring of second pan with chocolate batter; fill inner circle with mint batter. BATTER IN BOTH INNER CIRCLE AND OUTER RING SHOULD BE LEVEL. REMOVE FOIL DIVIDERS.

Bake at 350°F. for 25 to 35 minutes or until toothpick inserted in center comes out clean. Cool 15 minutes; remove from pans. Cool completely. Fill and frost cake with fudge frosting. 12 servings.

HIGH ALTITUDE—Above 3500 Feet: Add 3 tablespoons flour to dry cake mix. Bake at 375°F. for 20 to 30 minutes.

NUTRITION INFORMATION PER SERVING

SERVING SIZE 1/12 OF RECIPE		PERCENT U.S. RDA PER SERVING	
CALORIES	440	PROTEIN	6%
PROTEIN	4g	VITAMIN A	2%
CARBOHYDRATE	94g	VITAMIN C	*
FAT	8g	THIAMINE	8%
SODIUM	380mg	RIBOFLAVIN	6%
POTASSIUM	120mg	NIACIN	4%
		CALCIUM	4%
		IRON	6%

*Contains less than 2% of the U.S. RDA of this nutrient

Fun to make — fun to eat!

Flowerpot Cupcakes

- 1 pkg. Pillsbury Plus Devil's Food Cake Mix
- 1 ⅓ cups water
- ⅓ cup oil
- 3 eggs
- ½ cup finely chopped nuts
- 36 ice cream cones with flat bottoms
- 1 can desired flavor Pillsbury Ready To Spread Frosting Supreme
- Pillsbury Decorator Icing or tinted frosting
- Assorted candles

Heat oven to 350°F. In large bowl, combine cake mix, water, oil and eggs at low speed until moistened; beat 2 minutes at **highest** speed. Fold nuts into batter. Place ice cream cones in muffin cups or on jelly roll pan; fill with batter to within 1 inch of top of cones.

Bake at 350°F. for 20 to 25 minutes or until cake springs back when touched lightly in center. Cool completely. Spread frosting on tops of cakes; decorate as desired with Decorator Icing or tinted frosting and assorted candles. 36 cupcakes.

HIGH ALTITUDE—Above 3500 Feet: No change.

NUTRITION INFORMATION PER SERVING

SERVING SIZE 1 CUPCAKE		PERCENT U.S. RDA PER SERVING	
CALORIES	190	PROTEIN	4%
PROTEIN	3g	VITAMIN A	*
CARBOHYDRATE	28g	VITAMIN C	*
FAT	8g	THIAMINE	4%
SODIUM	150mg	RIBOFLAVIN	4%
POTASSIUM	80mg	NIACIN	2%
		CALCIUM	4%
		IRON	4%

*Contains less than 2% of the U.S. RDA of these nutrients

Root Beer Cupcakes

A great party-time treat for kids.

Root Beer Cupcakes

CUPCAKES

- 2 cups Pillsbury's Best® All Purpose or Unbleached Flour
- 1 cup firmly packed brown sugar
- ½ cup finely crushed root beer-flavored hard candy
- 1 teaspoon baking powder
- ½ teaspoon soda
- ½ teaspoon salt
- ½ teaspoon allspice
- ½ teaspoon cinnamon
- 1 cup root beer
- ½ cup shortening
- 2 eggs

TOPPING

- 2 cups frozen whipped topping, thawed
- ½ cup finely chopped crushed root beer-flavored hard candy

Heat oven to 350°F. Line 18 to 20 muffin cups with paper baking cups. In large bowl, combine all cupcake ingredients at low speed until moistened; beat 2 minutes at medium speed. Fill prepared muffin cups ⅔ full.

Bake at 350°F. for 15 to 25 minutes or until cupcakes spring back when touched lightly in center. Remove from pans. Cool completely. In small bowl, fold together whipped topping and ½ cup candy. Frost cooled cupcakes. Store in refrigerator. 18 to 20 cupcakes.

HIGH ALTITUDE—Above 3500 Feet: No change.

NUTRITION INFORMATION PER SERVING

SERVING SIZE: 1 CUPCAKE		PERCENT U.S. RDA PER SERVING	
CALORIES	190	PROTEIN	2%
PROTEIN	2g	VITAMIN A	*
CARBOHYDRATE	32g	VITAMIN C	*
FAT	6g	THIAMINE	6%
SODIUM	115mg	RIBOFLAVIN	4%
POTASSIUM	75mg	NIACIN	2%
		CALCIUM	*
		IRON	4%

*Contains less than 2% of the U.S. RDA of these nutrients.

Kids will have lots of fun cutting out their favorite shapes and decorating these little cakes.

Cookie Cutter Cakes

CAKE

- 1½ cups sugar
- ½ cup margarine or butter, softened
- ¼ cup shortening
- ½ cup milk
- 3 eggs
- Flavoring*
- 1½ cups Pillsbury's Best® All Purpose or Unbleached Flour

ICING

- 6 cups powdered sugar
- ½ teaspoon salt
- ½ cup water
- ⅓ cup light corn syrup
- 3 tablespoons margarine or butter, melted
- 1 teaspoon vanilla, rum, lemon or almond extract

Heat oven to 350°F. Grease and flour bottom only of 13x9-inch pan. In large bowl, combine sugar, margarine, shortening, milk, eggs and flavoring at low speed until moistened; beat 2 minutes at medium speed. Lightly spoon flour into measuring cups; level off. Add flour; blend until moistened. Beat 2 minutes at medium speed. Pour batter into prepared pan. Bake at 350°F. for 25 to 35 minutes or until golden brown and toothpick inserted in center comes out clean. Cool completely. Cover; freeze 30 to 60 minutes for easier cutting.

In large bowl, combine all icing ingredients at low speed until moistened; beat at highest speed until smooth. If thinner icing is desired, stir in additional water a drop at a time. If desired, tint portions of icing with a variety of food colorings.

Using deep cookie cutters or knife, cut into shapes as desired. Place cake pieces on wire rack over pan or cookie sheet. Spoon icing evenly over tops and sides of cake pieces or spear with fork and dip into bowl of icing until evenly coated. Icing that drips off can be reused. Decorate with colored sugar, coconut, nuts, candy or decorator icing. 12 to 24 cakes.

TIP: *CAKE FLAVOR OPTIONS

- Eggnog — Add 1 teaspoon nutmeg, 2 teaspoons rum extract and ½ cup chopped nuts.
- Cherry — Add 1 teaspoon almond extract and 8-oz. jar finely chopped maraschino cherries, drained.
- Lemon — Add 2 teaspoons lemon juice and 2 teaspoons grated lemon peel.
- Orange — Add 2 teaspoons orange juice and 2 teaspoons orange peel.
- Nut — Add 1 teaspoon vanilla, 1 teaspoon almond extract and ½ cup chopped nuts.
- Coconut — Add ½ teaspoon coconut extract, ¼ teaspoon almond extract and ½ cup coconut.

HIGH ALTITUDE—Above 3500 Feet: Increase flour to 1½ cups plus 2 tablespoons. Bake at 375°F. for 25 to 30 minutes.

NUTRITION INFORMATION PER SERVING

SERVING SIZE: 1 CAKE		PERCENT U.S. RDA PER SERVING*	
CALORIES	400	PROTEIN	2%
PROTEIN	2g	VITAMIN A	6%
CARBOHYDRATE	70g	VITAMIN C	*
FAT	9g	THIAMINE	6%
SODIUM	120mg	RIBOFLAVIN	2%
POTASSIUM	25mg	NIACIN	2%
		CALCIUM	*
		IRON	2%

*Contains less than 2% of the U.S. RDA of these nutrients.

A new taste and texture to yesterday's cake.

Second-Time-Around Cake

FILLING*
3 eggs, separated
1 cup butter or margarine, softened
3 cup powdered sugar
1 teaspoon vanilla

CAKE
Any one of the following can be used:
- 1 unfrosted baked round cake layer
- ½ of frosted or unfrosted baked 13x9-inch cake
- ½ of frosted 2-layer round cake
- ½ of baked angel food, sponge or ring-shaped cake

FROSTING
1 cup whipping cream, whipped or 2 cups frozen whipped topping, thawed

In small bowl, beat egg whites until stiff peaks form; set aside. In another small bowl, beat butter until light and fluffy. Gradually add sugar; blend well. Add egg yolks, 1 at a time, beating well after each addition. Stir in vanilla. Add egg whites; beat until smooth and creamy.

Line 1½ quart bowl with plastic wrap. Cut leftover cake into rectangular strips. Line bowl with cake strips. Fill with ½ of filling. Top with layers of cake strips spread with remaining filling. Top with remaining cake strips. Cover with plastic wrap; top with plate and heavy object to compact cake. Refrigerate at least 4 hours or overnight. Unmold onto serving plate. Frost with whipped cream. Garnish as desired. Store in refrigerator. 12 servings.

TIP *For chocolate cakes, try coffee filling. Dissolve 1 tablespoon instant coffee in 1 tablespoon water. Prepare filling as stated, adding coffee when vanilla is stirred into butter mixture.

NUTRITION INFORMATION PER SERVING

SERVING SIZE		PERCENT US RDA PER SERVING	
1/12 OF RECIPE			
CALORIES	410	PROTEIN	6%
PROTEIN	6g	VITAMIN A	20%
CARBOHYDRATE	39g	VITAMIN C	*
FAT	26g	THIAMINE	*
SODIUM	320mg	RIBOFLAVIN	6%
POTASSIUM	68mg	NIACIN	*
		CALCIUM	4%
		IRON	2%

*Contains less than 2% of the U.S. RDA of these nutrients

Yesterday's cake in disguise.

Cake Parfaits

Cut leftover frosted or unfrosted cake into ½-inch cubes. Fill parfait glasses with alternating layers of cake cubes, ice cream and fruit. Any 1 or a combination of the following fruits can be used: strawberries, raspberries, blackberries, pineapple, peaches, pears, bananas or melon. Fruit can be fresh, canned or frozen, thawed. Top with whipped cream or topping. Serve immediately.

Guaranteed irresistible! A make-ahead frozen chocolate cake dessert filled with malt-flavored ice cream and topped with fudge.

Chocolate Malt Ice Cream Cake

CAKE

- 1 pkg. Pillsbury Plus Devil's Food or Dark Chocolate Cake Mix
- ¼ cup milk
- ⅓ cup oil
- 3 eggs

TOPPING

- 2 cups powdered sugar
- ½ cup margarine or butter
- 13-oz. can evaporated milk
- 6-oz. pkg. (1 cup) semi-sweet chocolate chips
- 1 teaspoon vanilla

FILLING

- ¾ cup malted milk powder
- 1 quart (4 cups) chocolate ice cream, slightly softened

Heat oven to 350°F. Grease and flour two 13x9-inch pans.* In large bowl, combine all cake ingredients at low speed until moistened; beat 2 minutes at highest speed. Pour half of batter into each prepared pan. Bake at 350°F. for 12 to 15 minutes or until cake springs back when touched lightly in center. DO NOT OVERBAKE. Cool 15 minutes; remove 1 cake from pan onto wire rack. Cool completely.

To prepare topping, in medium-size heavy saucepan combine powdered sugar, margarine, evaporated milk and chocolate chips. Cook over medium-low heat until mixture comes to a boil, stirring occasionally; cook 8 minutes, stirring constantly. Remove from heat; stir in vanilla. Cool 1 hour without stirring.

To assemble cake, in large bowl combine malted milk powder and ice cream; spread over cooled cake in pan. Place remaining cake layer over ice cream. Spread fudge topping over top. Cover; freeze. At serving time, thaw slightly; cut into squares. If desired, top each serving with whipped topping and a cherry. 16 servings.

TIP: *Cake can be prepared with one 13x9-inch pan. Using half of batter, bake 1 layer; remove from pan. Clean pan, grease and flour. Bake second layer using remaining half of batter. Cool layer in pan.

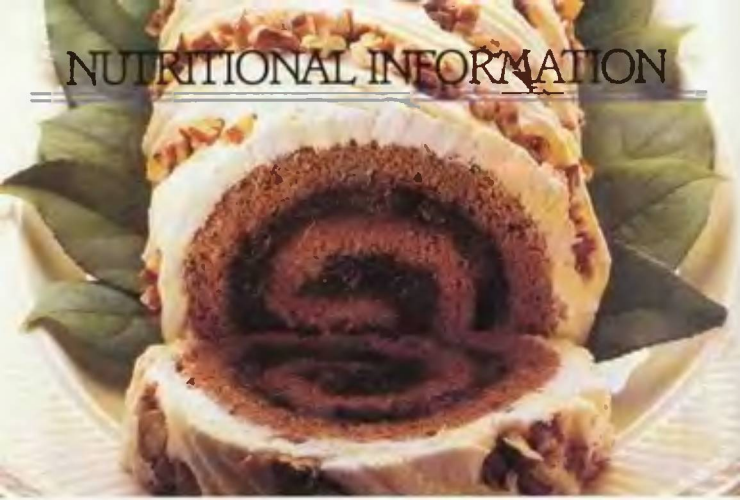
HIGH ALTITUDE—Above 3500 Feet: Bake at 375°F. for 12 to 15 minutes.

NUTRITION INFORMATION PER SERVING

SERVING SIZE: 1/16 OF RECIPE		PERCENT U.S. RDA PER SERVING	
CALORIES	540	PROTEIN	15%
PROTEIN	10g	VITAMIN A	15%
CARBOHYDRATE	63g	VITAMIN C	
FAT	28g	THIAMINE	10%
SODIUM	420mg	RIBOFLAVIN	40%
POTASSIUM	420mg	NIACIN	4%
		CALCIUM	25%
		IRON	6%

*Contains less than 2% of the U.S. RDA of this nutrient.

NUTRITIONAL INFORMATION



Using the Nutritional Information*

Pillsbury's NUTRI-CODED system can help you in your daily food planning. Below are guidelines.

SERVING SIZE: This has been determined by our home economists as a typical and an adequate serving size for each particular recipe. If you eat more or less you will have to adjust the nutritional information accordingly.

CALORIES: The amount of calories a person needs is determined by age, size and activity level. The recommended daily allowances generally are: 1800-2400 for children 4 to 10 years of age and women and 2400-2800 for men.

PROTEIN: The amount of protein needed daily is determined by age and size; the general U.S. RDA given for adults and children of at least 4 years of age is 65 grams.

CARBOHYDRATE AND FAT: The amount of carbohydrates and fat needed in the daily diet has not been determined, however, these amounts should be adequate so the body does not have to burn protein for energy.

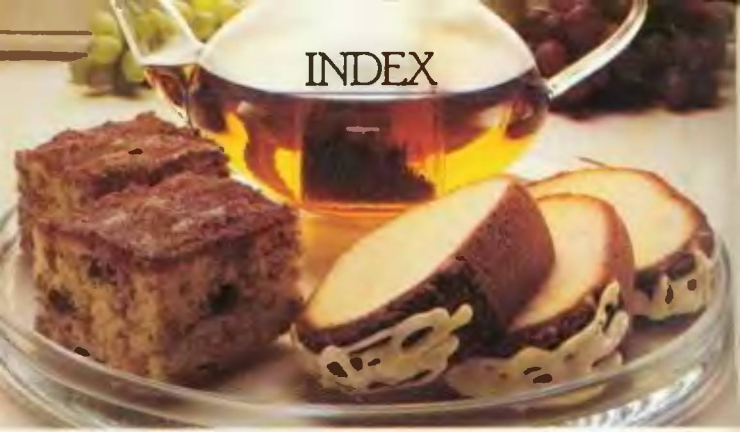
SODIUM: There is much controversy today over the amount of sodium necessary in the diet and the effects of excess sodium. Many nutritionists feel a healthy person can consume 3500 to 4000 mg. per day.

POTASSIUM: The minimum daily requirement for potassium has not been determined. A reasonable lower level of intake is thought to be 2500 mg. per day.

PERCENT U.S. RDA PER SERVING: Choose recipes which, when totalled together, will give 100% of the U.S. RDA for each nutrient.

Pillsbury Guidelines for Calculating the Nutritional Information

- Anytime an ingredient listing gives one or more options, the first ingredient listed is the one analyzed.
- When a range is given for an ingredient, the smaller amount is analyzed.
  Example: 2½ to 3-lb. frying chicken. The recipe was analyzed with 2½ lb. of chicken.



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